

Gazette officielle du Québec

(English Edition)

Part 2

Laws and
Regulations

Volume 114

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7. drafts of the texts mentioned in paragraph 3 whose publication in the *Gazette officielle du Québec* is required by law before their adoption or approval by the Government.

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Order(s) in Council

O.C. 1054-82, 30 April 1982

An Act respecting labour relations
in the construction industry
(R.S.Q., c. R-20)

Construction Decree — Extension

CONCERNING the extension of the Decree respecting
the construction industry.

WHEREAS the Decree respecting the construction
industry was adopted by Order in Council 3938-80 of
17 December 1980 and amended by Orders in Council
1801-81 and 1802-81 of 23 June 1981;

WHEREAS under the first paragraph of section 51 of
the Act respecting labour relations in the construction
industry (R.S.Q., c. R-20), the Government may
extend the Decree with the consent of the employers'
association and that of the associations of employees
whose representativeness is more than fifty per cent;

WHEREAS the employers' Association of Building
Contractors of Québec and the associations of
employees whose representativeness is more than fifty
per cent, that is the Québec Fédération of Labour
(QFL-CONSTRUCTION), the "Conseil provincial du
Québec des métiers de la construction
(INTERNATIONAL) and the "Confédération des
syndicats nationaux" ("CSN") requested respectively
on 30 April and 28 April 1982, the extension of the said
Decree for a period of one month;

WHEREAS under the third paragraph of section 51 of
the Act a regulation to extend the Decree comes into
force as of its adoption, but must be published without
delay in the *Gazette officielle du Québec*;

IT IS ORDERED, therefore, upon the recommendation
of the Minister of Labour, Manpower and Income
Security:

THAT the Decree respecting the construction industry
adopted by Order in Council 3938-80 of 17 December
1980 and amended by Orders in Council 1801-81 and
1802-81 of 23 June 1981 be extended in accordance
with the text attached to this Regulation;

THAT this Regulation come into force on the day of
its adoption and be published without delay in the
Gazette officielle du Québec.

LOUIS BERNARD,
Clerk of the Conseil exécutif.

Extension of the Decree respecting the construction industry

An Act respecting labour relations
in the construction industry
(R.S.Q., c. R-20)

1. The Decree respecting the construction industry
adopted by Order in Council 3938-80 of 17 December
1980 and amended by Orders in Council 1801-81 and
1802-81 of 23 June 1981 is further amended by
replacing the second paragraph of section 32.01 by the
following:

"It remains in force until 31 May 1982."

2. This Regulation comes into force on 30 April
1982.

1842-o

O.C. 1055-82, 5 May 1982

The Agricultural Products, Marine Products and Food Act
(R.S.Q., c. P-29)

Food
— Amendments

CONCERNING the Regulation amending the Food Regulation.

WHEREAS sections 7, 8 and 40 of the Agricultural Products, Marine Products and Food Act (R.S.Q., c. P-29), as amended by Chapter 29 of the Statutes of 1981, empower the Government to regulate the standards of construction, layout and equipment of establishments where the preparation or processing of food is carried out, and the operations of conditioning or keeping food for sale or for the furnishing of services for remuneration, and the rules respecting the origin of meat products;

WHEREAS it is expedient to amend the Food Regulation in order to prescribe categories of permits for processing plants and for sea food products canneries, as well as the conditions and the fees payable for their issuance and their renewal, and to determine the rules for conditioning and keeping such products, while declaring that the standards of sanitation and of registration prescribed in this Regulation also apply to operators of establishments keeping food for the purpose of furnishing services for remuneration, and stating the rules respecting the origin of meat products.

IT IS ORDERED, therefore, upon the recommendation of the Minister of Agriculture, Fisheries and Food:

THAT the Regulation amending the Food Regulation, attached hereto, be made.

LOUIS BERNARD,
Clerk of the Conseil exécutif.

**Regulation amending
the Food Regulation**

The Agricultural Products, Marine Products and Food Act
(R.S.Q., c. P-29, ss. 7, 8 and 40)

1. The Food Regulation made by Order in Council 2282-75 dated 4 June 1975, amended by the Regulations made by Orders in Council 4185-77 dated 7 December 1977, 887-80 dated 26 March 1980 and 1240-80 dated 28 April 1980, is further amended by replacing section 1.2.1 by the following:

“1.2.1 Registration. Every person, except a fisherman or a farmer who sells solely to consumers products obtained exclusively from his operations or from a person holding a permit pursuant to section 9 of the Act, who is engaged in the sale of food or in the preparation, conditioning, processing or keeping of food for the purpose of sale or of furnishing services for remuneration, is required to register with the Minister.”

2. Section 1.3.1.2 of the Regulation is amended by replacing subparagraph *b* of the second paragraph by the following:

“(b) the name and address of the warehouse operator whose services he uses, and the location of the warehouse.”

3. Section 1.3.1.4 of the Regulation is amended by replacing the first paragraph by the following:

“1.3.1.4 Authorization. The applicant must attach to his application for a permit the authorizations issued respectively by the ministère de l'Environnement, the Commission de protection du territoire agricole du Québec and the municipal corporation concerned to the effect that the site, design, construction and layout of the processing plant or the sea food products cannery comply with the requirements of the Environment Quality Act (R.S.Q., c. Q-2), of the Act to Preserve Agricultural Land (R.S.Q., c. P-41.1) and the Regulations for the application of those Acts, as well as municipal zoning by-laws.”

4. The Regulation is amended by adding, after section 1.3.1.15, the following:

“1.3.1.16 Canned goods. Identification code. At the time of his application for a permit or for its renewal, a producer of canned meat or of canned sea food products shall inform the Minister of the identification code he intends to use in accordance with section 6.4.4.8 or, where it applies, section 9.3.3.12”.

5. The Regulation is amended by adding, after Subdivision 1.3.5, the following:

§1.3.5.A Permit to operate a processing plant or a sea food products cannery

1.3.5.A.1 Categories of permits to operate a processing plant. There are 2 categories of permits to operate a processing plant:

1. a permit to operate a processing plant, "salting and drying" category;

2. a permit to operate a processing plant, "fresh, frozen or semi-preserved" category.

1.3.5.A.2 Permits in the "salting and drying" category. A permit to operate a processing plant, "salting and drying" category, authorizes the holder to prepare salted and dried sea food products in a plant that complies with the requirements of section 9.2.2.1.

1.3.5.A.3 Permits in the "fresh, frozen or semi-preserved" category. A permit to operate a processing plant in the "fresh, frozen or semi-preserved" category authorizes the holder to prepare fresh, frozen or semi-preserved sea food products in a plant that complies with the requirements of section 9.2.2.2.

1.3.5.A.4 Permit to operate a sea food products cannery. A permit to operate a sea food products cannery authorizes the holder to can sea food products in a plant that complies with the requirements of section 9.2.3.1".

6. The Regulation is amended by adding, after section 1.3.6.4, the following:

"1.3.6.5 Fee for a processing plant permit. The fee payable for the issuing or renewal of each category of permit to operate a sea food products processing plant is 100\$.

1.3.6.6 Fee for a sea food products cannery permit. The fee payable for the issuing or renewal of a permit to operate a sea food products cannery is 100\$."

7. Section 3.3.4 of the Regulation is amended as follows:

(a) by replacing the first paragraph by the following:

"3.3.4 Labelling of displays. When displayed in a retail business establishment, the product, its packaging or container, or a sign referring to a single lot of identical products must bear a label including:";

(b) by deleting what precedes subparagraph a of the second paragraph.

8. Sections 6.2.2 and 6.2.3 of the Regulation are replaced by the following:

"6.2.2 Delicatessen plant. The preparation, processing or any other conditioning for purposes of sale or of furnishing services for remuneration, of meat or meat products intended for human consumption must be carried out in a delicatessen plant in accordance with this Regulation.

6.2.3 Meat cannery. The preparation or any other conditioning for purposes of wholesale sale, or for furnishing of services for remuneration, of canned meat intended for human consumption must be carried out solely in a meat cannery in accordance with this Regulation."

9. Section 6.4.4.9 of the Regulation is revoked.

10. Section 6.5.2.26 of the Regulation is amended by replacing the fourth paragraph by the following:

"However, meat or meat products kept or used by a retailer may not be obtained from:

(a) another retailer;

(b) the person referred to in section 6.5.2.30;

(c) an operator of a delicatessen plant for purposes of wholesale sales who does not hold the permit referred to in subparagraph b of the first paragraph of section 9 of the Act; or

(d) an operator of a delicatessen plant for purposes of furnishing services for remuneration."

11. Section 6.5.2.28 of the Regulation is amended by replacing the second paragraph by the following:

"However, in the case of subparagraph b of the first paragraph, the meat or meat products may not be obtained from:

(a) another restaurant operator;

(b) the person referred to in section 6.5.2.30;

(c) an operator of a delicatessen plant for purposes of wholesale sales who does not hold the permit referred to in subparagraph b of the first paragraph of section 9 of the Act; or

(d) an operator of a delicatessen plant for purposes of furnishing services for remuneration."

12. Section 7.1.1 of the Regulation is amended by replacing clause 3 of subparagraph a of paragraph B by the following:

"(3) is put or has been put in the same rooms or vehicles as products or substances that might spoil or contaminate it, in a room or compartment for wastes, or in a container referred to in sections 6.4.1.16, 7.3.10, 9.3.1.11 or 9.3.1.14;"

13. Section 8.8.7 of the Regulation is replaced by the following:

"8.8.7 Signs for counter sales. Any person who offers for sale or keeps for the purpose of selling over the counter a maple substitute must affix, in indelible, legible and conspicuous characters, on a sign that

applies to the same lot of identical products, a name that meets the requirements of this Division."

14. The Regulation is amended by adding, after Chapter 8, the following Chapter:

**"CHAPTER 9
SEA FOOD PRODUCTS**

**DIVISION 9.1
GENERAL PROVISIONS**

9.1.1 Definitions. In this Chapter, unless otherwise indicated by the context, the following words or expressions mean:

"canned sea food products": sea food products treated to destroy any toxic microorganisms;

"sea food products cannery": plant where sea food products are canned for wholesale markets;

"processing": the operations of gutting, cleaning, filleting, candling, refrigerating, freezing, thawing, smoking, salting, cooking, pickling, drying, packaging or any other type of preparation or treatment of sea food products, except canning of sea food products;

"sea food products": fish, molluscs and crustaceans, able to live in a marine environment, including parts of such animals and the products or by-products derived therefrom;

"semi-preserved sea food products": sea food products treated by salting, smoking, pickling or treated with vinegar, sugar or spices, or a mixture of those ingredients, and packaged in such a manner as to make them fit for human consumption for at least 6 months if refrigerated only;

"processing plant": plant where sea food products are processed for wholesale markets.

9.1.2 Exclusive nature of operations. The processing of sea food products for wholesale markets must be carried out exclusively in a processing plant, except for processing activities carried out on board a fishing vessel or on a loading wharf, and freezing operations carried out in a cold storage warehouse described in Division 9.5.

The canning of sea food products for wholesale markets must be carried out exclusively in a sea food products cannery.

**DIVISION 9.2
CONSTRUCTION AND OUTFITTING OF
PROCESSING PLANTS AND SEA FOOD
PRODUCTS CANNERIES**

§9.2.1 General Provisions

9.2.1.1 Extent of land. The land occupied by a sea food products processing plant or cannery must:

1. provide for receiving sea food products, removal of waste and non-edible products, and shipping of sea food products that have been processed or canned;
2. provide separate routes for edible and non-edible products outside the buildings;
3. be clear of residues and debris.

§9.2.2 Standards for construction and outfitting of processing plants

9.2.2.1 Processing plant. Salting and drying. Premises. A processing plant operated under a permit in the "salting and drying" category must contain:

1. a receiving room including:
 - (a) a refrigerated chamber at a temperature between 0°C and 2°C for keeping sea food products before processing;
 - (b) an area for cleaning, disinfecting and storing bins;
2. a processing room including an area for cleaning and disinfecting equipment used in processing sea food products;
3. a room for salting;
4. a drying room, unless the drying is done in the open air;
5. a room for storing sea food products that have been fully processed;
6. a room or compartment for storing salt, spices and other additives and preservatives;
7. a refrigerated room or compartment at a maximum temperature of 7°C for keeping remains of sea food products not intended for human consumption;
8. a room or compartment for storing packaging materials;
9. sanitary rooms, including a rest room with drinking fountains, washbasins, cloakrooms and toilets for the use of the operator's employees;
10. a machines room separated from the other rooms and including an area for the installation of heating appliances, compressors and switchboards, and an area for the repair and mechanical maintenance of equipment;

11. a compartment for storing cleaning, disinfecting and sanitation materials and pesticides.

12° a room reserved exclusively for an inspector or the person designated by the Minister and assigned to grading sea food products.

The room or compartment prescribed in subparagraph 7 of the first paragraph need not be refrigerated, where the remains of sea food products not intended for human consumption are removed daily.

A processing plant need not contain the room or compartment prescribed in subparagraph 7 of the first paragraph where the remains of sea food products not intended for human consumption are removed from the plant regularly by a continuous process.

A processing plant need not contain the room prescribed in subparagraph 12 of the first paragraph where the operator makes another room available to an inspector or the person designated by the Minister and assigned to grading sea food products.

9.2.2.2 Processing plant. Fresh, frozen and semi-preserved. Premises. A processing plant operated under a permit in the "fresh, frozen, or semi-preserved" category must contain:

1. a receiving room including:

(a) a refrigerated chamber at a temperature between 0°C and 2°C for keeping sea food products before processing;

(b) an area for cleaning, disinfecting and storing bins;

2. a processing room including:

(a) a cooking area, if the operations require it for treating sea food products;

(b) an area for salting, if the operations require it for treating sea food products;

(c) a pickling area, if the operations require it for treating sea food products;

(d) an area for cleaning and disinfecting the equipment used in processing sea food products;

3. a smoke-curing room, if the operations require one for treating sea food products, unless the smoke-curing house is in a separate area inside the processing room;

4. a refrigerated storage chamber at a temperature between 0°C and 2°C for refrigerated sea food products and, where applicable, a storage room at a maximum temperature of -23°C, arranged for keeping in separate divisions:

(a) frozen sea food products, whole or in portions, intended for processing for human consumption;

(b) processed sea food products, frozen and intended for human consumption;

(c) packaged and frozen food products, other than sea food products, intended for the preparation of sea-food-product-based dishes for human consumption;

5° a room or compartment for storing salt, spices and other additives or preservatives;

6° a refrigerated room or compartment at a maximum temperature of 7°C for keeping remains of sea food products not intended for human consumption;

7° a room or compartment for storing packaging materials;

8° sanitary rooms including a rest room with drinking fountains, washbasins, cloakrooms and toilets for the use of the operator's employees;

9° a machines room separated from the other rooms and including an area for the installation of heating appliances, compressors and switchboards, and an area for repair and mechanical maintenance of equipment;

10° a compartment used for storing cleaning, washing, disinfecting and sanitation materials and pesticides.

11° a room reserved exclusively for an inspector or the person designated by the Minister and assigned to grading sea food products.

Where the operator of a plant processes exclusively semi-preserved sea food products, the refrigerated storage room prescribed in subparagraph 4 of the first paragraph may be maintained at a maximum temperature of 10°C.

The room or compartment prescribed in subparagraph 6 of the first paragraph need not be refrigerated where the remains of sea food products not intended for human consumption are removed daily.

A processing plant need not include the room or compartment prescribed in subparagraph 6 of the first paragraph where the remains of sea food products not intended for human consumption are removed from the plant regularly by a continuous process.

A processing plant need not contain the room prescribed in subparagraph 11 of the first paragraph where the operator makes another room available for an inspector or the person designated by the Minister and assigned to grading sea food products.

9.2.2.3 Receiving room. The receiving room must be provided with appliances for cleaning and disinfecting the bins.

9.2.2.4 Wire mesh instruments. Wire mesh instruments, except washing and pickling instruments must be used solely for manipulating molluscs in the shell, crustaceans in the shell and unscaled fish.

9.2.2.5 Cooking area with hood. The cooking area described in item *a* of subparagraph 2 of the first paragraph of section 9.2.2.2 must be provided with a hood equipped with an electric fan to eliminate steam and condensation.

§9.2.3 Standards for construction and outfitting of sea food products canneries

9.2.3.1 Sea food products cannery. Premises. A sea food products cannery operated under a permit must contain:

1. a receiving room including:
 - (a) a refrigerated chamber at a temperature between 0° C and 2° C for keeping sea food products refrigerated before canning and, where appropriate, a refrigerated chamber at a maximum temperature of -23° C, arranged for keeping in separate divisions:
 - i. frozen sea food products, whole or in portions, intended for canning for human consumption;
 - ii. packaged and frozen food products, other than sea food products, intended for use in manufacturing sea-food-product-based canned goods for human consumption;
 - (b) an area for cleaning, disinfecting and storing bins;
2. a canning room for treating and canning sea food products including:
 - (a) an area for commercial sterilization;
 - (b) an area for cleaning and disinfecting equipment used in canning sea food products;
3. a room or compartment for storing salt, spices and other additives or preservatives;
4. a refrigerated room or compartment at a maximum temperature of 7° C for keeping remains of sea food products not intended for human consumption;
5. a room or compartment for storing packaging materials;
6. a room for storing canned sea food products;
7. sanitary rooms including a restroom with drinking fountains, washbasins, cloakrooms and toilets for the use of the operator's employees;
8. a machines room separated from the other rooms and containing an area for installing heating appliances, compressors and switchboards and an area for repair and mechanical maintenance of equipment;
9. a compartment used for storing cleaning, disinfecting and sanitation materials and pesticides.
10. a room reserved exclusively for an inspector or the person designated by the Minister and assigned to grading sea food products.

The room or compartment prescribed in subparagraph 4 of the first paragraph need not be refrigerated where the remains of sea food products not intended for human consumption are removed daily.

A sea food products cannery need not contain the room or compartment prescribed in subparagraph 4 of the first paragraph where the remains of sea food products not intended for human consumption are removed from the plant regularly by a continuous process.

A sea food products cannery need not contain the room prescribed in sub-paragraph 10 of the first paragraph where the operator makes another room available for an inspector or the person designated by the Minister and assigned to grading sea food products.

9.2.3.2 Receiving room. The receiving room must be equipped with appliances for cleaning and disinfecting bins.

9.2.3.3 Canning room. Equipment. The room for canning sea food products must contain:

1. a pressure cooker or boiler if the sea food is not cooked during the autoclave treatment;
2. a hood equipped with an electric fan to eliminate steam and condensation;
3. a sealer;
4. an autoclave with thermograph, thermometer, manometer and chronometer;
5. an incubator for incubating samples of canned sea food at a temperature of 37° C.

9.2.3.4 Wire mesh instruments. Wire mesh instruments, except washing baskets and pickling instruments, must be used solely for manipulating molluscs in the shell, crustaceans in the shell and unscaled fish.

§9.2.4 Standards for Layout of Processing Plants and Sea Food Products Canneries

9.2.4.1 Floors, walls and ceilings. The premises of sea food products processing plants and sea food products canneries must satisfy the following requirements:

1. the floors must be constituted of a material free from cracks, waterproof, washable, non-slippery, chemically stable and resistant to any warping. They must have a slope towards the drains of 2 centimetres per metre and a drainage system for liquids;
2. the ceilings and walls must be covered with a washable, smooth and rot-proof material; in addition, the wall covering must be constituted of a waterproof material resistant to warping;

3. paragraph 2 applies to the walls of washrooms up to a height of 130 centimetres from the point where they join the floor;

4. the joins between walls and those between the walls and the floors must be rounded.

9.2.4.2 Lighting. Illumination must be at least 50 decalux in work rooms and 20 decalux in other rooms.

9.2.4.3 Ventilation. Mechanical ventilation in unrefrigerated rooms and sanitary rooms must provide 5 changes of air per hour.

In refrigerated rooms, the elimination of steam and condensation during washing must be carried out mechanically.

9.2.4.4 Water supply. Each establishment must be provided with a system of running drinkable water under pressure.

Hot and cold water outlets must be installed and arranged so that the rooms and equipment may be cleaned under pressure.

Where an establishment is equipped with a source of salt water, such water must be free from contamination.

9.2.4.5 Hot water temperature. The temperature of the hot water for cleaning the rooms or the equipment must be at least 60° C.

9.2.4.6 Waste water system. Every establishment must be provided with a drainage system for storm waters and for waste water. Such system must be designed to separate different sources.

Such drainage system must contain a cleanout, flushes, building traps, protective gratings and solid interceptors. Wash water pipes must be independent of the sanitary drain pipes toilets, urinals and wash basins.

9.2.4.7 Sanitary rooms. The sanitary rooms in any establishment must be provided with hot and cold running water and devices for cleaning the hands and wiping or drying them by means of dryers or individual towels that must be discarded after each use.

Access to toilets must be through rooms other than work rooms.

Such sanitary rooms must comply with the standards prescribed by section 67 of the "Regulation respecting the quality of the work environment", made by Order in Council 3845-80 dated 17 December 1980.

9.2.4.8 Work rooms. Work rooms must have pedal-operated wash basins that dispense, simultaneously or separately, hot and cold water and liquid soap dispensers for washing the hands and dryers or individual towels for drying them.

Towels must be discarded after each use.

Such rooms must also be equipped with a device for disinfecting the hands so placed as to enable them to be disinfected immediately after cleaning them.

9.2.4.9 Windows. The rooms used for the operations of processing or canning sea food products may not contain windows opening to the outside of the establishment.

DIVISION 9.3

OPERATING STANDARDS FOR PROCESSING PLANTS AND SEA FOOD PRODUCTS CANNERIES

§9.3.1 Operations related to all plants

9.3.1.1 Cleanness. The employees, premises and materials of a processing plant, a sea food products cannery, a cold storage warehouse, or an establishment or a business used for retail selling of sea food products must be clean.

9.3.1.2 Employees. Employees shall wear white or light-coloured work clothing that makes any soiling evident, and a clean head covering or hair net that completely covers the hair.

Such clothing, used exclusively for work, must be cleaned in such a manner as to be clean for the return to work each day, and, during the days's operations, they must be replaced when they become soiled.

Persons who have been in contact with contaminated sea food products shall immediately wash their hands and arms with hot water and a germicide.

Employees wearing gloves to handle sea food products must, each time they return to work, clean and disinfect the gloves or change them when it is impossible to eliminate dirt and contamination.

9.3.1.3 Protection against harmful animals. Work rooms must be free of any animals other than the sea food products treated therein.

9.3.1.4 Handling of sea food products. Working with and handling of sea food products is reserved exclusively for persons who:

1. are not suffering from a contagious disease in the communicable stage or do not have infected sores or wounds;
2. are not carrying pathogenic bacteria likely to contaminate sea food products;
3. having an uninfected wound, wear a waterproof bandage on it to prevent contamination of sea food products.

9.3.1.5 Medical examinations. An employee suffering from or suspected of suffering from an infectious illness must submit to clinical and diagnostic

examinations and to appropriate prophylactic measures to detect and treat such illness.

9.3.1.6 Cleaning and disinfecting of instruments and fittings. The equipment and instruments used for work on sea food products must be cleaned and disinfected at the end of the day's operations or before being reused, if they have been contaminated.

Containers of sea food products intended for use as bait or for a use other than that of human consumption must be cleaned and disinfected before being reused to contain sea food products intended for human consumption.

9.3.1.7 Scouring. Scouring must be carried out by means of a non-metallic instrument or pad.

9.3.1.8 Detergents, disinfectants and other products. Detergents, disinfectants and means for combatting harmful animals must comply with the requirements specified in paragraphs 9 and 10 of section 9 of the Meat Inspection Regulations (P.C. 1979-2123 dated 9 August 1979 — SOR 79-579, Canada Gazette Part II, Vol. 113, No. 16, 79/08/22, p. 2911), made under the Meat Inspection Act (R.S.C., 1970, c. M-7).

9.3.1.9 Avoidance of contact. Sea food products must not come into contact with the floor or walls of a room. Sea food products containers must be placed on supports more than 10 centimetres above the floor.

9.3.1.10 Contact with sea food products. Utensils, containers or appliances that come into contact with sea food products must be made of stainless, non-rotting material.

9.3.1.11 Exclusive use. During periods when a sea food products processing plant or sea food products cannery is operating, the premises, tools and materials used in processing, canning or treating sea food products must be used solely for those purposes.

9.3.1.12 Use of tobacco. Tobacco may not be used in work or storage rooms where there are fresh or frozen sea food products, raw materials or packaging material.

9.3.1.13 Temperature reading. In any place where refrigerated or frozen sea food products are kept, there must be a thermometer indicating the maximum temperature in the place.

9.3.1.14 Disposal of unclean sea food products and wastes. Sea food products unfit for human consumption, offal, wastes and refuse of all kinds must be deposited in watertight containers fitted with a cover, and must be transported to the room or compartment for wastes at the end of the day's operations, and, during operations, when they are full.

The content of such containers must then be eliminated by one of the following methods:

1. incineration;
2. sanitary landfilling;
3. destruction by a chemical process;
4. withing 60 hours after they are filled, by delivery or shipping to a dismembering plant or salvaging by a salvager;
5. in the case of sea food products unfit for human consumption, by conversion in the processing plant into flours, oils, products intended for animal feed or industrial by-products.

Containers must be cleaned as soon as they are empty.

Such containers must be labelled "unfit for use as food" in characters 2 centimetres high in thick lettering, in uniform characters and colours. The colour of the letters must be different from that of the container.

In spite of the first paragraph, remains of sea food products obtained from processing operations may be removed from the processing or canning room regularly by a continuous process.

9.3.1.15 Handling without refrigeration. Where an operation of processing or treating sea food products is carried out in an unrefrigerated room, the product, unless it is salted or dried, must be taken to and kept in a refrigerated or freezer chamber as soon as the operation is finished.

9.3.1.16 Forbidden substances. In the processing or canning of sea food products, the following may not be used:

1. antiseptics or harmful substances or substances that are dangerous for the health;
2. in salting, salt or brine that is spoiled or contaminated, or has already been used.

9.3.1.1 Ice. The ice used for keeping sea food products must be obtained from drinking water or salt water, and must be free from contamination.

Such ice must be protected against contamination while it is being transported and stored.

9.3.1.18 Chemicals. Sea food products intended for human consumption must be free of any trace of antibiotics or antiseptics.

9.3.1.19 Canned sea food products. Canned sea food products intended for human consumption must be free of any toxic microorganisms and toxins.

9.3.1.20 Composition and characteristics. The composition and characteristics of sea food products must comply with the standards prescribed in Titles 1, 6, 15, 16, 17, 21 and 23 of Part B of the Food and Drug Regulations (C.R.C., c. 870) made under the

Food and Drugs Act (R.S.C., 1970, c. F-27) or the standards prescribed in sections 25 and 26 of Part II, sections 31 and 33 of Part III, section 37 to 40 and 42 to 50 of Part IV, Parts V and VI, except sections 59, 60, 61, 64, 74 and 80, sections 99 to 102 of Part VII, sections 103 to 109, and 111 to 119, and the table of section 120 of Part VIII of the Fish Inspection Regulations (C.R.C., c. 802), made under the Fish Inspection Act (R.S.C., 1970, c. F-12).

9.3.1.21 Packaging. Sea food products packaging must be new and clean.

§9.3.2 Operations related to processing plants

9.3.2.1 Person designated. In this subdivision, "person designated by the Minister" means the person assigned to grading designated by the Minister in accordance with subparagraph e.1 of section 40 of the Act.

9.3.2.2 Grading. Beginning 1 April 1984, as soon as sea food products are received at the processing plant and before they are used, the operator must see that they are graded by a person designated by the Minister in accordance with the grading standards prescribed in Schedules 9.A and 9.B.

9.3.2.3 Use. The operator must, for the processing of products intended for human consumption, use solely the following sea food products:

1. fish graded in classes Extra, A and B;
2. crustaceans or cephalopods graded in classes A and B;
3. whole shellfish graded in class A.

Fish, crustaceans or cephalopods graded in class C and whole shellfish graded in class B must be used by the operator solely for a purpose other than human consumption.

9.3.2.4 Grading report. The person designated by the Minister shall prepare a grading report attesting to, for each batch of sea food products in the same delivery, the class assigned in the grading and the use prescribed by section 9.3.2.3.

The grading report is prepared in quadruplicate: the first and second copies are kept by the person designated by the Minister, and the third and fourth are given or sent to the operator of the fishing boat which brought the sea food products and the operator of the processing plant, respectively, or to their representatives.

9.3.2.5 Wholesomeness. Sea food products kept in the processing plant, in the natural state or after processing must be fit for human consumption.

9.3.2.6 Compulsory services. The operator of a processing plant is required to provide the following services:

1. the cleaning and disinfection of the vehicles used to transport sea food products;
2. the cleaning and disinfection of rooms, yards, passages and docks within the bounds of the establishment;
3. the cleaning and disinfection of the bins for sea food products.

9.3.2.7 Sequence of operations. The operations of the processing plant must be carried out in continuous sequence, without any crossing or overlapping of the different processing operations.

9.3.2.8 Processing temperature. The operations of processing sea food products, except those requiring heating, smoking, salting related to drying, or drying, must be carried out in such a manner that the internal temperature of the products is not more than 4°C.

9.3.2.9 Temperatures for preservation. Refrigerated sea food products must be maintained at a temperature of between 0°C and 2°C.

Frozen sea food must be maintained at a temperature of not more than -23°C.

Semi-preserved sea food must be stored at a temperature of not more than 10°C.

9.3.2.10 Freezing before storing. Sea food products and other food products to be kept in the frozen state must be frozen at a temperature of not more than -23°C before storing in the freezer chamber described in subparagraph 4 of the first paragraph of section 9.2.2.2, or in the installation prescribed in item a of subparagraph 1 of the first paragraph of section 9.2.3.1.

9.3.2.11 Freezing. Technique. Processed sea food products must be frozen by means of a technique that makes it possible to reduce the temperature, at the centre of a block of unpackaged fillets 25 millimetres in thickness to -21°C in not more than 2 hours.

9.3.2.12 Outdoor drying. Where sea food products are dried outside the processing plant, it must be done in such a manner as to avoid contaminating the products.

9.3.2.13 Shipping. Sea food products must be shipped from one of the following rooms:

1. a shipping room;
2. the processing room prescribed in subparagraph 2 of the first paragraph of section 9.2.2.1 or subparagraph 2 of the first paragraph of section 9.2.2.2;

3. the storage room prescribed in subparagraph 5 of the first paragraph of section 9.2.2.1 or the storage chambers prescribed in subparagraph 4 of the first paragraph of section 9.2.2.2.

In the case where products are shipped from the room referred to in subparagraph 2 of the first paragraph, they must not be shipped while processing activities are being carried on in that room.

9.3.2.14 Registers of operations. The operator of a processing plant must keep registers and vouchers for his operations.

Such registers and vouchers must indicate:

1. the nature and quantity of the sea food products bought or received, the class assigned to them in grading, and the use for which they are intended;
2. the date on which they were purchased or received;
3. the name and address of the supplier, and where the products are stored, the name and address of the warehouse operator and the location of the warehouse;
4. the nature and quantity of the sea food products sold or delivered;
5. the date on which they were sold or delivered;
6. the name and address of the consignee.

9.3.2.15 Length of time for keeping papers. Registers must be kept for each calendar year.

The said registers and vouchers to which they refer must be kept for at least 1 year beginning from the end of each calendar year.

§9.3.3 Operations related to sea food products canneries

9.3.3.1 Person designated. In this Subdivision the expression "person designated by the Minister" means the person assigned to grading that the Minister designates in accordance with subparagraph e.1 of section 40 of the Act.

9.3.3.2 Grading. Beginning 1 April 1984, as soon as sea food products are received at a sea food products cannery, and before they are used, the operator must see that they are graded by a person designated by the Minister in accordance with the grading standards prescribed in Schedules 9.A and 9.B.

9.3.3.3 Use. The operator must, for canning products intended for human consumption, use solely the following sea food products:

1. fish graded in the classes Extra, A and B;
2. crustaceans or cephalopods graded in classes A and B;

3. whole shellfish graded in class A.

Fish, crustaceans or cephalopods graded in class C and whole shellfish graded in class B must be used by the operator solely for a purpose other than that of human consumption.

9.3.3.4 Grading report. The person designated by the Minister is subject to the same obligations as those enumerated in section 9.3.2.4 in regard to the grading report.

9.3.3.5 Wholesomeness. The sea food products kept in a sea food products cannery, in the natural state or after canning, must be fit for human consumption.

9.3.3.6 Obligatory services. The operator of a sea food products cannery shall provide the services described in section 9.3.2.6.

9.3.3.7 Sequence of operations. The operations of a sea food products cannery must be carried out in a continuous sequence, without any crossing or overlapping of the different canning operations.

9.3.3.8 Identification of batches. The batches of canned sea food products must be identified before being sterilized and so kept until stored.

9.3.3.9 Sterilization. Canned sea food products must be so sterilized as to make them free of any toxic micro-organisms.

The sterilization treatment shall be registered on thermograms, which must be kept at the sea food products cannery for 2 years from the date of the recording.

9.3.3.10 Sample put in incubator. A sampling equivalent to 1% of the cans of sea food products in a single batch or 3 cans per basket in an autoclave, whichever is less, must be put in an incubator at a temperature of 37° C for at least 10 consecutive days.

After that time has elapsed, if the sample in the incubator is found to be fit for human consumption, the cans of sea food products in the same batch as the sample may be delivered to the consignee.

9.3.3.11 Containers for sea food. A container enclosing sea food products must be completely watertight and hermetically sealed, without any bulging, traces of leaks or other external sign that might indicate spoilage of the products.

Such container must enclose only the maximum quantity of products that may be introduced without altering the appearance, quality or state of preservation of those products.

9.3.3.12 Indications and markings. The containers enclosing sea food products must be labelled as prescribed in section 3.3.3.

Each container of sea food products shall also display on the metal cover the manufacturer's code consisting of conventional signs, letters or figures for the purposes of identifying each batch canned and its manufacturer, and of indicating the date of canning.

9.3.3.13 Shipping. Canned sea food products must be shipped from one of the following rooms:

1. a shipping room;
2. the canning room prescribed in subparagraph 2 of the first paragraph of section 9.2.3.1;
3. the storage room prescribed in subparagraph 6 of the first paragraph of section 9.2.3.1.

In the case where products are shipped from the room referred to in subparagraph 2 of the first paragraph, they may not be shipped while sea food products canning activities are being carried on in that room.

9.3.3.14 Registers of operations. Length of time they must be kept. Sections 9.3.2.14 and 9.3.2.15 apply to the operator of a sea food products cannery.

DIVISION 9.4 STANDARDS IN RESPECT TO FISHING BOATS

9.4.1 Handling and storage. Sea food products handled and stored on board fishing boats must be free from contamination.

A fork may not be used to handle sea food products.

9.4.2 Premises, equipment and materials. The premises, equipment and materials containing or coming into contact with sea food products must be clean.

9.4.3 Washing and disinfecting. The premises, equipment and materials used in handling, processing or storing sea food products must be cleaned and disinfected at the end of the day's operations or before being reused, if they are contaminated.

9.4.4 Temperature. The internal temperature of sea food products kept on board must not exceed 4° C.

DIVISION 9.5 STANDARDS RESPECTING STORAGE OF SEA FOOD PRODUCTS

9.5.1 Temperatures for keeping sea food products. The operator of a cold storage warehouse who receives sea food products for keeping must keep them at the following temperatures:

1. for refrigerated sea food products, at a temperature between 0° C and 2° C;
2. for frozen sea food products intended for human consumption, at a temperature not exceeding -23° C;

3. for frozen sea food products intended for a use other than that of human consumption, at a temperature not exceeding -18° C;

4. for semi-preserved sea food products, at a temperature not exceeding 10° C.

Frozen sea food products intended for human consumption and those intended for another use must be at respective internal temperatures not exceeding -23° C and -18° C when they enter the storage rooms referred to in section 9.5.3.

9.5.2 Cleanliness. A cold storage warehouse where sea food products are stored must be kept clean.

9.5.3 Outfitting of cold storage warehouse. A cold storage warehouse used to store frozen sea food products must be furnished with:

1. a room for storing, in different areas:
 - (a) processed sea food products intended for human consumption;
 - (b) whole sea food products or sea food products in portions intended for processing or canning for human consumption;
2. a room for keeping sea food products or carcasses of sea food products intended for use as bait or for a use other than human consumption;
3. thermographs or recording thermometers in the room described in subparagraph 1;
4. shelves made of stainless material and a floor constituted of a material resistant to any warping, fitted so as to keep frozen sea food products intended for human consumption and those intended for another use at respective temperatures not exceeding -23° C and -18° C.

The cold storage warehouse need not be provided with the shelves prescribed in subparagraph 4 of the first paragraph where the operator uses the palletization technique.

9.5.4 Warehouse label. The sea food products stored in a cold storage warehouse must be grouped in batches and each batch must bear a warehouse label indicating the date received, as well as the batch number corresponding to the entries in the register kept by the warehouse operator in accordance with sections 2.2.5 and 2.2.6.

9.5.5 Packaging or freezing. Sea food products stored in a cold storage warehouse and intended for human consumption must be packaged or frozen so as to protect the products against contamination.

9.5.6 Freezing. Place. Technique. In the case where sea food products are frozen in the cold storage

warehouse, the freezing must be carried out outside the storage rooms referred to in section 9.5.3.

Sea food products must be frozen by means of a technique that makes it possible to reduce the temperature at the centre of a block of unpackaged fillets 25 millimetres in thickness to -21°C in not more than 2 hours.

9.5.7 Rules that apply by reference. In addition to Divisions 2.1 2.2, Subdivision 9.3.1 applies to the operation of a cold storage warehouse.

DIVISION 9.6 STANDARDS APPLYING TO LANDING OF SEA FOOD PRODUCTS

9.6.1 Bins. Sea food products must, immediately upon landing, or, where weighing operations are carried out on the wharf, immediately after those operations have been completed, be put and kept in bins complying with the following standard of the Bureau de normalisation du Québec:

BNQ 1620-800 — plastic bins for handling and storing sea food products.

Any sea food products landed or placed in the bins described in the first paragraph must be kept therein, until they are unloaded at the processing plant or at the sea food products cannery.

9.6.2 Landing. Protection. The means of landing sea food products must be so constituted and used as to prevent deterioration of the product.

A fork may not be used to handle sea food products.

Sea food products must be protected against contamination, bad weather and solar radiation during landing and keeping on the wharf.

9.6.3 Landing temperature. During landing and keeping on the wharf, the internal temperature of sea food products must not exceed 4°C .

9.6.4 Employees. Employees handling sea food products on wharves must wear work clothes.

Such clothing, used exclusively for work, must be cleaned for the beginning of each day's work, and during the day's operations it must be replaced when it is soiled.

9.6.5 Shipping. When the loading, weighing or putting in bins is completed, sea food products must be immediately shipped to a processing plant or sea food products cannery.

DIVISION 9.7 STANDARDS RESPECTING TRANSPORT OF SEA FOOD PRODUCTS FROM THE UNLOADING WHARF TO PROCESSING PLANTS OR CANNERIES

9.7.1 Transport equipment. The boxes of vehicles, bins or other equipment used to transport sea food products to a processing plant or sea food products cannery must be clean.

The products must be transported in the bins in which they were landed or put in accordance with section 9.6.1.

9.7.2 Refrigeration. Protection. Sea food products intended for processing or canning must be iced or otherwise refrigerated during transport and must be protected against contamination, bad weather and solar radiation.

Fresh sea food products must be protected against contamination, bad weather and solar radiation during loading and unloading.

9.7.3 Cleaning and disinfection of bins. Bins that have held sea food products must be cleaned and disinfected so that they are clean when reused.

9.7.4 Cleaning and disinfection of vehicles. Vehicles used to transport sea food products must be cleaned and disinfected so that they are clean when they are to be loaded.

9.7.5 Employees. The employees assigned to handling sea food products must wear work clothes.

Such clothing, used exclusively for work, must be cleaned for the beginning of each day's work, and during the day's operations it must be replaced when it is soiled.

DIVISION 9.8 TRANSPORT OF SEA FOOD PRODUCTS INTENDED FOR CONSUMER MARKETS

9.8.1 Transport vehicles. Outfitting. Any vehicle intended for transport of sea food products must meet the following requirements:

1° the inside walls or any other part that may come into contact with sea food products must be such that they can be cleaned and disinfected, and must be of smooth, non-corrosive material so as not to alter the organoleptic characteristics of sea food products;

2° it must be watertight and free of insects and dust;

3° it must be so fitted as to permit the circulation of air between the packages of sea food products and the floor;

4° it must be entirely sealed, and opened only during loading and unloading operations;

5. it must be so designed and equipped that the internal temperature of fresh sea food products does not exceed 4° C until delivery, except for frozen sea food products, whose internal temperature must not be more than -23° C. In the case where the vehicle transports exclusively semi-preserved sea food products, their internal temperature may not exceed 10° C.

9.8.2 Employees working on transport. Employees assigned to handling sea food products must wear work clothes.

Such clothing, used exclusively for work, must be cleaned so as to be clean for the beginning of each day's work, and during the day's operations, it must be replaced when soiled.

9.8.3 Cleaning and disinfection of vehicles. Any vehicle used to transport sea food products must be cleaned and disinfected so that it is clean when it is to be loaded.

9.8.4 Transport equipment. The boxes of vehicles, cans, bins, barrels and other equipment used to transport sea food products must be clean.

DIVISION 9.9 STANDARDS FOR RETAIL SALES

9.9.1 Rules that apply by reference. In addition to Divisions 2.1 and 2.2, Subdivision 9.3.1 applies to the operation of establishments or businesses that sell sea food products retail.

Those provisions and the provisions in this Division also apply to the operation of establishments where sea food products are served for remuneration.

9.9.2 Materials of floors, walls and ceilings. In the rooms for treating and processing sea food products for retail sale, the floor must be free of cracks and made of material that is waterproof, washable, and resistant to any warping.

The wall and ceiling coverings must also be washable.

9.9.3 Materials for market stalls and counters. Market stalls and counters put in such rooms shall be made of hard, smooth, washable, non-absorbent materials.

9.9.4 Living sea food products. Sea food products intended to be sold live must be kept alive until they are delivered to the consumer.

9.9.5 Cold chamber. A plant where sea food products are processed for retail markets must contain a cold chamber that makes it possible to store all the sea food products kept by the operator.

Such cold chamber must be maintained at a temperature between 0° C and 2° C, except in the case of frozen sea food products, whose storage temperature must not exceed -23° C.

In the case where the operator of the plant carries out exclusively the processing of semi-preserved sea food products, the cold chamber may be maintained at a temperature not exceeding 10° C.

9.9.6 Display of sea food products. Temperature. Sea food products may be exposed outside the cold chamber described in section 9.9.5 only for the time required for the operations of preparation and cutting for retail markets.

The cut and prepared pieces are to be put on trays or shelves in a refrigerated counter at a temperature not exceeding 4° C, and frozen sea food products must be put in a refrigerated counter at a temperature not exceeding -23° C.

Semi-preserved foods may be placed in a refrigerated counter at a temperature not exceeding 10° C.

Unpackaged sea food products kept in a refrigerated counter must be protected against handling by the public.

A refrigerated counter must also be arranged so as to be free from any accumulation of water or exudation.

9.9.7 Cleaning and maintenance. The floors of the rooms where sea food products are prepared and sold retail must be cleaned daily and swept in such a manner as to avoid raising dust and dirt.

The floors of such rooms and of the storage rooms must be free of dust, sawdust or any other dry matter.

9.9.8 Retail food sales. Retail food sales enterprises keeping sea food products must meet the following requirements:

1. the area where sea food products are kept must be so arranged that the products do not come into contact with other food products;

2. the floor must be free from cracks and must be made of washable material, and the wall and ceiling coverings must be washable;

3. such area must include refrigerated counters:

- (a) at a temperature not exceeding 4° C and equipped with a compartment reserved exclusively for displaying and keeping fresh sea food products;

- (b) at a temperature not exceeding -23° C and equipped with a separate area reserved exclusively for displaying and keeping frozen sea food products;

4. counters and stalls shall be covered in hard, smooth, washable, non-absorbent material;

5. unpackaged sea food products must be protected from handling by the public.

In the case where a refrigerated counter is used solely for semi-preserved sea food products, the temperature must not exceed 10°C.

9.9.9 Thawing. Frozen sea food products submitted to thawing treatment must:

1. be thawed at a temperature not exceeding 10°C;
2. be kept in an unfrozen state at a temperature not exceeding 4°C until they are delivered to the consumer;
3. indicate directly or on the package that they have been thawed.

9.9.10 Public trading. Any person who carries on trading in sea food products in a public market, on public highways or from door to door shall:

1. keep the sea food products under refrigeration at a temperature not exceeding 4°C, and in the case of frozen sea food products, at a temperature not exceeding -23°C, until they are delivered to the consumers;
2. carry on such trade using a watertight, closed booth of smooth, washable material or a vehicle reserved solely for transporting sea food products and meeting the requirements of Division 9.8;
3. where the vehicle or booth is equipped with stalls, they must be of washable material and be covered so as to prevent the public from handling the products.

In the case where the said persons carry on trading exclusively in semi-preserved sea food products, the temperature during detention may not exceed 10°C.

SCHEDULE 1.3.A

(s. 1.3.1.1)

MINISTÈRE DE L'AGRICULTURE, DES PÊCHERIES ET DE L'ALIMENTATION

The Agricultural Products, Marine Products and Food Act

(s. 10)

APPLICATION FOR A PERMIT

A. Information about the operator

1. Name or firm name of the operator.....

(individual, partnership or corporation)

2. Address of the operator.....

Telephone.....

9.9.11 Change in or replacement of freezing equipment. In the case where the freezing equipment referred to in sections 9.9.5, 9.9.6, 9.9.8 and 9.9.10 and used at the coming into force of this Regulation has a freezing capacity that does not reach -23°C, frozen sea food products may be kept therein at a temperature not exceeding -18°C. From 1 January 1985, frozen sea food products must be kept at a temperature not exceeding -23°C."

15. The Regulation is amended by replacing Schedules 1.3.A and 1.3.B by Schedules 1.3.A and 1.3.B attached to this Regulation.

16. The Regulation is amended by adding Schedules 9.A and 9.B attached to this Regulation.

17. This Regulation replaces the Regulation respecting the preparing and inspection of fish made by Order in Council 779 dated 8 May 1963, amended by the Regulations made by Orders in Council 1407 dated 22 July 1964 and 2197 dated 26 July 1972.

This Regulation replaces the Regulation concerning cold storage warehouses for fish made by Order in Council 948 dated 25 August 1949.

18. This Regulation comes into force on the eleventh day following the date of its publication in the *Gazette officielle du Québec*.

3. Mailing address.....
.....Postal code.....

For a corporation, indicate the address of its head office; where the head office is located out of Québec, indicate the principal place of business in Québec.

For a partnership, indicate the address of its principal place of business in Québec

.....Postal code.....

4. Juridical classification

- (a) Natural person doing business alone under his own name
- (b) Natural person doing business alone under a registered firm name

Name and address of the person.....

(c) Natural persons carrying on a business together or a corporation under a registered firm name (general partnership or limited partnership);

Names and addresses of partners

(d) Company, cooperative or any other limited liability corporation;

Names and addresses of principal officers:

President

Secretary

Treasurer

N.B.: In the case of paragraph *b*, *c* or *d*, attach to this form a certificate from the prothonotary of Superior Court in the judicial district where the operator carries on business attesting that he has complied with the Companies and Partnership Declaration Act (R.S.Q., c. D-1). In the case of paragraph *d*, attach also a copy of the charter, letters patent or by-laws accompanied with the certificate of incorporation.

5. Names and addresses of the establishments and name of each manager (in the case of operators who have several places of business);

(use additional sheet if necessary)

B. Information about the category of permit applied for

1. Meat unfit for human consumption
 - Dismembering plant (categories)

Rendering plant	<input type="checkbox"/>	Boning	<input type="checkbox"/>
Relay	<input type="checkbox"/>	Raw meat	<input type="checkbox"/>
Animal food cannery	<input type="checkbox"/>	General processing	<input type="checkbox"/>
Depot	<input type="checkbox"/>	Special processing	<input type="checkbox"/>
 - Salvaging (categories)

Carcasses	<input type="checkbox"/>	By-products	<input type="checkbox"/>	Oil	<input type="checkbox"/>
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2. Meat fit for human consumption
 - Livestock slaughterhouse

Slaughterhouse A-1 (varieties)		Slaughterhouse A-1B (varieties)	
Cattle and pigs	<input type="checkbox"/>	Cattle	<input type="checkbox"/>
Sheep	<input type="checkbox"/>		
Goats	<input type="checkbox"/>		
Slaughterhouse A-1P (varieties)		Slaughterhouse A-2 (varieties)	
Pigs	<input type="checkbox"/>	Horses	<input type="checkbox"/>
Slaughterhouse A-3		Slaughterhouse A-4	
Poultry	<input type="checkbox"/>	Pheasants	<input type="checkbox"/>
Rabbit	<input type="checkbox"/>	Guinea fowl	<input type="checkbox"/>
		Partridge	<input type="checkbox"/>
		Quail	<input type="checkbox"/>
 - Plant for preparing, treating, processing or wholesale sales with or without stamp.

General delicatessen	<input type="checkbox"/>
Horsemeat processing	<input type="checkbox"/>
Meat cutting and mincing	<input type="checkbox"/>
Pizza preparation	<input type="checkbox"/>
Meat cannery	<input type="checkbox"/>
Hare meat processing	<input type="checkbox"/>
Hare meat cannery	<input type="checkbox"/>
 - 3. Sea food products
 - Sea food products processing plant (categories)

Salting-drying	<input type="checkbox"/>
Fresh, frozen, semi-preserved	<input type="checkbox"/>
 - Sea food products cannery

C. Information about the nature of the processed sea food products

1. Fish

salted-dried	<input type="checkbox"/>
fresh	<input type="checkbox"/>
frozen	<input type="checkbox"/>
semi-preserved	<input type="checkbox"/>
canned	<input type="checkbox"/>

2. Crustaceans

- fresh
- frozen
- semi-preserved
- canned

3. Molluscs

- fresh
- frozen
- semi-preserved
- canned

4. Other

Give details

D. Information about the operator's methods of transportation

- Trucks Number
- Trailers Number
- Containers Number

E. Documents to be attached

The application must be accompanied by all the documents required under sections 1.3.1.2, 1.3.1.3, 1.3.1.4, 1.3.1.16, 7.3.11 and 7.3.12.

.....
(signature)

.....
(position)

Made at

On

- Money order
- Certified cheque in payment of fee(s) required under Subdivision 1.3.6 of the Regulation

Attached hereto or

- Certified order of payment drawn on a savings and credit union

This application form, duly completed and signed, must be forwarded in duplicate to the ministère de l'Agriculture, des Pêcheries et de l'Alimentation. Hôtel du Gouvernement, Québec.

SCHEDULE 1.3.B

(s. 1.3.1.5)

MINISTÈRE DE L'AGRICULTURE, DES PÊCHERIES ET DE L'ALIMENTATION

The Agricultural Products, Marine Products and Food Act

(s. 11)

APPLICATION FOR RENEWAL OF PERMIT

I, the undersigned.....
 (in block letters)

hereby apply in the name of the operator (individual, partnership or corporation)

.....
 (name in block letters)

for renewal of permit No.
 which was issued to him for the following category:

1. Dismembering plant (categories)

Rendering plant	<input type="checkbox"/>	Boning	<input type="checkbox"/>
Relay	<input type="checkbox"/>	Raw meat	<input type="checkbox"/>
Animal food cannery	<input type="checkbox"/>	General processing	<input type="checkbox"/>
Depot	<input type="checkbox"/>	Special processing	<input type="checkbox"/>
2. Salvaging (categories)

Carcasses	<input type="checkbox"/>	By-products	<input type="checkbox"/>	Oil	<input type="checkbox"/>
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3. Livestock slaughterhouse

Slaughterhouse A-1 (varieties)	Slaughterhouse A-1B (variety)
Cattle and pigs	Cattle
Sheep	
Goats	
Slaughterhouse A-1P (varieties)	Slaughterhouse A-2
Pigs	Horses
Slaughterhouse A-3	Slaughterhouse A-4
Poultry	Pheasants
Rabbits	Guinea fowl
	Partridges
	Quail
4. Plant for preparing, treating, processing for wholesale sales with or without stamp

General delicatessen	<input type="checkbox"/>
Horsemeat processing	<input type="checkbox"/>
Meat cutting and mincing	<input type="checkbox"/>
Pizza preparation	<input type="checkbox"/>
Meat cannery	<input type="checkbox"/>
Hare meat processing	<input type="checkbox"/>
Hare meat cannery	<input type="checkbox"/>

5. Sea food products processing plant
 Salting-drying
 Fresh, frozen, semi-preserved

6. Sea food products cannery

CHANGES since my last application:

.....

.....

.....

.....
 (signature)

.....
 (position)

Made at

On

Money order

Certified cheque in payment of fee(s) required under
 Subdivision 1.3.6 of the Regulation

Attached hereto or

Certified order of
 payment drawn on a
 savings and credit
 union

The application form, duly completed and signed, must be forwarded in duplicate to the ministère de l'Agriculture, des Pêcheries, et de l'Alimentation, Hôtel du Gouvernement, Québec.

SCHEDULE 9.A

(ss. 9.3.2.2 and 9.3.3.2)

TABLE 1
ORGANOLEPTIC ASSESSMENT OF THE FRESHNESS OF WHOLE FRESH FISH

Examination		Characteristics observed	No.	Index of spoilage and description of characteristics			
Type	Purpose			1	2	3	4
	Skin	Mucus (membrane)	1	Transparent	Slightly translucent	Translucent	Opaque
		Pigmentation	2	Lively, brilliant with metallic glints	Losing its glitter	Absence of metallic glints	Dull

TABLE 1 — continued

Examination		Characteristics observed	No.	Index of spoilage and description of characteristics			
Type	Purpose			1	2	3	4
External	Eye	Colour	3	Pupil black, brilliant and transparent	Pupil duller	Pupil turning white	Lustreless white
		Curvature	4	Convex (bulging)	None	Slightly concave	Very concave (hollow)
	Gills	Colour	5	Brilliant colour	Slight discolouration	Average discolouration	Marked discolouration
		Odour	6	Fresh, characteristic of fish	Seaweed odour	Slightly sour	<i>Sour</i> , strong, rotten
Flesh	Consistency	7	Firm and elastic	Elasticity reduced	Slightly soft	Flabby	
Peritoneum	Adherence	8	Total	Partial		None	
Internal	Backbone	Colour	9	Identical to flesh	Index of spoilage: 2		Extreme discolouration
					Slight discolouration	Marked discolouration	
	Fillet	Odour	10		Characteristic of fish		Sour, rotten
					Index of spoilage: 1		
Fillet	Colour	11		Characteristic of fish	Index of spoilage: 1		Marked discolouration
					Slight discolouration		

TABLE 2
CLASSIFICATION OF FISH BY THE INDEX OF AVERAGE SPOILAGE

Classes	Index of average spoilage	
	Minimum	Maximum
Extra	1	1,4
A	1,5	2,4
B	2,5	3,4
C	3,5	4,0

Basic method of application of standards for fish grading

1. The grading is done on a homogeneous sampling of a batch including a quantity of a single variety of fish intended for sale in that state or for processing, and having received the same treatment. At landing, the fish in the batch must have been obtained from the same fishing grounds, the same boat, and must constitute one day's catch.

2. The fish samples are graded in terms of the index of average spoilage obtained by assigning ranks to the characteristics of the fish in accordance with Table 1, and by establishing the arithmetical mean of those ranks to determine the class of the sea food products in accordance with Table 2.

3. All the indices of average spoilage obtained for fish composing the samples of a batch are considered individually to determine the class that then applies to all the fish in the batch from which the sample was drawn.

SCHEDULE 9.B

(ss. 9.3.2.2 and 9.3.3.2)

TABLE 1**ORGANOLEPTIC ASSESSMENT OF THE FRESHNESS OF WHOLE FRESH CRUSTACEANS**

Type of crustacean	Purpose of examination	Characteristics observed	No. Index of spoilage and description of characteristics		
			1	2	3
Large crustaceans (lobster, crab)	Whole body	Reflex reactions of eye, antennae and claws	1 Lively	Reduced	Absent or animal dead ¹
Shrimps ²	Whole body	Brilliance	1 Lively	Reduced	Absent
		Odour	2 Characteristic of species	Slightly sour	Ammoniacal
		Colour	3 Identical to rest of body	Greenish	Dark green
	Cephalothorax	Wholeness	4 Complete		Partial

Notes:

- 1) In the case of crab, where the external reflex reactions are absent, it is necessary to dismember the animal to determine whether its heart is beating.
- 2) Shrimp is rejected where the shell is fatty and slimy and where heat is felt on plunging one's hand into the batch.

TABLE 2**ORGANOLEPTIC ASSESSMENT OF THE FRESHNESS OF WHOLE FRESH MOLLUSCS****PART I****WHOLE SHELLFISH**

Type of whole shellfish	Examination		Characteristics observed	No.	Index of spoilage and description of characteristics	
	Type	Purpose			1	2
Bivalves (Oysters, mussels, cockles, clams, scallops and other shellfish of the same type)	External	Shell	State	1	Closed or reclosing when tapped	Open and does not reclose when tapped
			Sound when rubbed	2	Dull (full)	Clear (hollow)
	Internal	Mantle	Reacts to pinprick	3	Retracts	Does not retract
			State	4	Presence of clear liquid	Absence of liquid or presence of muddy liquid
		Liquid	5	Characteristic of species	Putrid	
Gasteropods (Whelks, winkles)	External	Shell	State	1	Full	Empty
			Odour	2	Characteristic of species	Putrid
		Mucus	State	3	Limpid, clear	Slimy, muddy

TABLE 2 — continued

PART I
CEPHALOPODS

Type of cephalopods	Examination		Characteristics observed	No.	Index of spoilage and description of characteristics		
	Type	Purpose			1	2	3
Squid (calamary)	External	Skin	Adherence ¹ Pigmentation	1	Total	Partial	Weak
				2	Characteristic of the species	Slightly discoloured	Discoloured
				3	Strong	Average	Weak
	Flesh		Resistance to pulling	4	Characteristic of the species		Putrid
				5	Lustrous white	Slightly discoloured	Marked discolouration
				6	Strong	Partial	None
		Elasticity					

Notes:

- (1) Rank 1 is assigned to an animal whose skin adheres over more than 2/3 of its surface.
- (2) The discolouration may be pink or yellowish. Rank 2 is assigned to an animal showing superficial discolouration of less than 10%.

TABLE 3
CLASSIFICATION OF CRUSTACEANS AND MOLLUSCS
BY THE INDEX OF AVERAGE SPOILAGE

Classes	Index of average spoilage								
	Crustaceans			Molluscs					
	Minimum	Maximum	Whole Shellfish Minimum	Maximum	Cephalopods Minimum	Maximum			
A	1	—	1,4	1	—	1,4	1	—	1,4
B	1,5	—	2,4	1,5	—	2,0	1,5	—	2,4
C	2,5	—	3,0				2,5	—	3,0

Basic method of application of standards for grading crustaceans, whole shellfish and cephalopods

1. The grading is done on a homogeneous sampling of a batch including a quantity of a single variety of crustaceans, whole shellfish or cephalopods intended for sale in that state or for processing, and having received the same treatment. At landing, the crustaceans, whole shellfish or cephalopods in the batch must have been obtained from the same fishing grounds, the same boat, and must constitute one day's catch.

2. The samples of crustaceans, whole shellfish or cephalopods are graded in terms of the index of average spoilage obtained by assigning ranks to the characteristics of the crustaceans, whole shellfish or cephalopods in accordance with Tables 1 and 2, and by establishing the arithmetical mean of those ranks to determine the class of the sea food products in accordance with Table 3.

3. All the indices of average spoilage obtained for crustaceans, whole shellfish or cephalopods composing the samples of a batch are considered individually to determine the class that then applies to all the crustaceans, whole shellfish or cephalopods in the batch from which the sample was drawn.

1841-o

O.C. 1099-82, 5 May 1982

An Act respecting commercial establishments
business hours
(R.S.Q., c. H-2)

**Grande-Grève, Cap-aux-Os, Cap-des-Rosiers,
Péninsule-de-Gaspé and Rose-Bridge
— Tourist Area**

CONCERNING the Regulation declaring the territory of the municipalities of Grande-Grève, Cap-aux-Os, Cap-des-Rosiers, Péninsule-de-Gaspé and Rose-Bridge, County of Gaspé-Est, a tourist area for the period from 14 June 1982 to 20 September 1982.

WHEREAS under section 5 of An Act respecting commercial establishments business hours (R.S.Q., c. H-2), the Government may, by regulation and for the purposes of the said Act, declare certain territories to be tourist areas, thereby exempting the commercial establishments located therein from the application of the said Act;

WHEREAS it is advisable to declare the territory of the municipalities of Grande-Grève, Cap-aux-Os, Cap-des-Rosiers, Péninsule-de-Gaspé and Rose-Bridge, County of Gaspé-Est, a tourist area for the period beginning 14 June 1982 and ending 20 September 1982;

WHEREAS it is advisable to revoke the Regulation declaring the territory of the municipalities of Grande-Grève, Cap-aux-Os, Cap-des-Rosiers, Péninsule-de-Gaspé and Rose-Bridge, County of Gaspé-Est, a tourist area for the period beginning 15 June 1981 and ending 21 September 1981, made on 17 June 1981 by Order in Council 1673-81, because it no longer has effect;

IT IS ORDERED, therefore, upon the recommendation of the Minister of Industry, Commerce and Tourism:

THAT the Regulation declaring the territory of the municipalities of Grande-Grève, Cap-aux-Os, Cap-des-Rosiers, Péninsule-de-Gaspé and Rose-Bridge, County of Gaspé-Est, a tourist area for the period from 14 June 1982 to 20 September 1982, attached to this Order in Council, be made.

LOUIS BERNARD,
Clerk of the Conseil exécutif.

**Regulation declaring the territory of
the municipalities of Grande-Grève,
Cap-aux-Os, Cap-des-Rosiers,
Péninsule-de-Gaspé and Rose-Bridge,
County of Gaspé-Est, a tourist area for
the period from 14 June 1982 to 20
September 1982**

An Act respecting commercial establishments
business hours
(R.S.Q., c. H-2, s. 5)

1. The territory of the municipalities of Grande-Grève, Cap-aux-Os, Cap-des-Rosiers, Péninsule-de-Gaspé and Rose-Bridge is declared a tourist area for the period beginning 14 June 1982 and ending 20 September 1982.

2. This Regulation applies to retail commercial establishments located within the territory described in section 1.

3. The Regulation declaring the territory of the municipalities of Grande-Grève, Cap-aux-Os, Cap-des-Rosiers, Péninsule-de-Gaspé and Rose-Bridge, County of Gaspé-Est, a tourist area for the period beginning 15 June 1981 and ending 21 June 1981, made on 17 June 1981 by Order in Council 1673-81, is revoked.

4. This Regulation comes into force on 14 June 1982.

1839-o

O.C. 1158-82, 12 May 1982

Deposit Insurance Act
(R.S.Q., c. A-26)

**General Regulations
— Amendments**

CONCERNING the "Regulation amending the General Regulations of the Régie de l'assurance-dépôts du Québec".

WHEREAS under paragraph *j* of section 43 of the Deposit Insurance Act (R.S.Q., c. A-26), the Régie de l'assurance-dépôts du Québec may make regulations for:

(*j*) defining the expression "deposit of money", subject to the provisions of this Act;

WHEREAS it is advisable to amend the General Regulations of the Régie de l'assurance-dépôts du Québec;

WHEREAS at a meeting of its board of directors on 6 May 1982, the Board made the "Regulation amending the General Regulations of the Régie de l'assurance-dépôts du Québec", a copy of which is attached to this Order in Council;

WHEREAS under section 45 of the Act, the regulations of the Board shall be subject to approval by the Government and shall come into force on the date of their publication in the *Gazette officielle du Québec* or on such later date as is determined therein;

IT IS ORDERED, therefore, upon the recommendation of the Minister of Financial Institutions and Cooperatives:

THAT the "Regulation amending the General Regulations of the Régie de l'assurance-dépôts du Québec", attached to this Order in Council, be approved.

LOUIS BERNARD,
Clerk of the Conseil exécutif.

**Regulation amending the General
Regulations of the Régie de
l'assurance-dépôts du Québec**

Deposit Insurance Act
(R.S.Q., c. A-26, s. 43, par. *j*)

1. The General Regulations of the Régie de l'assurance-dépôts du Québec, approved by Order in Council 512 dated 11 February 1970, amended by the

Regulations approved by Orders in Council 2375-75 dated 11 June 1975, 3892-77 dated 16 November 1977, 1229-79 dated 2 May 1979, 2560-79 dated 12 September 1979, 117-80 dated 17 January 1980, 980-80 dated 2 April 1980, 2369-81 dated 2 September 1981, 263-82 dated 8 February 1982, 489-82 dated 12 March 1982, and 641-82 dated 17 March 1982, are further amended by adding, after paragraph *e* of section 2, the following paragraph:

"(*f*) sums paid on the shares issued by a caisse d'entraide économique that, upon the adoption of an integration plan in accordance with the Act respecting certain caisses d'entraide économique (1982, c. 15), has become a member of a federation of unions provided for in Schedule II to the said Act, in consideration for which the union has issued or has the obligation to issue a certificate stating the obligation to pay a set amount of interest at arranged periods, as the case may be, and the capital indicated at or before the end of a fixed term not exceeding 5 years. In the latter case, the certificate must also indicate the pertinent rights and conditions provided for in the integration plan adopted."

2. This Regulation comes into force on 1 June 1982.

Draft Regulation(s)

Draft Regulation

An Act respecting collective agreement decrees (R.S.Q., c. D-2)

Building Service Employees

— Montreal

— Amendments

Pursuant to the Act respecting collective agreement decrees (R.S.Q., c. D-2), the Minister of Labour, Manpower and Income Security, Mr. Pierre Marois, hereby gives notice that the contracting parties to the collective labour agreement rendered obligatory by the Decree respecting Building Service Employees in the Montréal Region, adopted by Order in Council 4400-75 of 1 October 1975, have petitioned him to submit to the Government for consideration and decision the following amendments to the Decree:

1. Subsection 8.05 shall be replaced by the following:

"8.05 Any employee who, at the end of a qualifying period, has 10 years of continuous service shall receive a vacation of 4 calendar weeks. The vacation pay is equal to 8 % of the employee's total wages earning during the qualifying period."

2. Subsections 10.02 and 10.03 shall be replaced by the following:

"12.02 Sick leave is cumulative from year to year. On 31 October of each year, the employer shall credit the number of half-days of unused sick leave for each employee. Any employee having a sick-leave credit exceeding 12 days on 31 October of each year is entitled to be paid at his regular rate for any extra days on December 10 of each year at the latest.

No later than 30 November, of each year, the employer informs each employee, and sends a copy to the Parity Committee, of the number of half-days of sick-leave to his credit.

12.03 Sick leave with pay shall apply to the first day of absence due to illness. The employer may require proof from the employee that he was ill or request a medical certificate before paying him."

3. Section 2.01 shall be replaced by the following:

"2.01 Territorial: The Decree shall apply to the municipalities listed in Schedule A and included in the

administrative regions 04 and 06, as defined by Order in Council 524 of 29 March 1966."

Publication of this Notice does not make the provisions therein binding. Only a Decree can make those provisions binding, with or without amendment. Such a Decree may not come into force before the date of its publication in the *Gazette officielle du Québec*.

During the 30-day period following the date of publication of this Notice in the *Gazette officielle du Québec*, the Minister of Labour, Manpower and Income Security will receive any objections from persons concerned.

THOMAS J. BOUDREAU,
Deputy Minister

"SCHEDULE A REGION 04 — TROIS-RIVIÈRES

Subregion 01 (Bois-Francs)

Aston-Jonction, Daveluyville, Maddington, Sainte-Brigitte-des-Saults, Sainte-Eulalie, Sainte-Perpétue, Saint-Bonaventure, Saint-Guillaume, paroisse, Saint-Guillaume, village, Saint-Joachim-de-Courval, Saint-Léonard, Saint-Léonard-d'Aston, Saint-Pie-de-Guire, Saint-Raphaël, partie Sud, Saint-Samuel, Saint-Zéphirin-de-Courval.

Subregion 03 (Mauricie)

Annaville, Baieville, Baie-de-Shawinigan, Bécancour, Belleau, Boucher, Cap-de-la-Madeleine, Champlain, Charette, Coucoucache, Grand-Mère, Grandes-Piles, Grand-Saint-Esprit, Haute-Mauricie, Hunters-town, La Pérade, La Tuque, La Visitation-de-Champlain, La Visitation-de-la-Bienheureuse-Vierge-Marie, Lac-Édouard, Langelier, Lemieux, Louiseville, Maskinongé, Nicolet, Nicolet-Sud, Notre-Dame-de-Montauban, Notre-Dame-de-Pierreville, Notre-Dame-du-Mont-Carmel, Odanak, Parent, Pierreville, Pointe-du-Lac, Sainte-Angèle, Sainte-Anne-d'Yamachiche, Sainte-Anne-de-la-Pérade, Sainte-Geneviève-de-Batiscan, Sainte-Marthe-du-Cap-de-la-Madeleine, Sainte-Monique, paroisse, Sainte-Monique, village, Sainte-Thècle, paroisse, Sainte-Thècle, village, Sainte-Ursule, Saint-Adelphe, Saint-Alexis, Saint-Antoine-de-la-Baie-

du-Febvre, Saint-Antoine-de-la-Rivière-du-Loup, Saint-Barnabé, Saint-Boniface-de-Shawinigan, Saint-Célestin, Saint-Édouard, Saint-Élie, Saint-Elphège, Saint-Étienne-des-Grès, Saint-François-du-Lac, paroisse, Saint-François-du-Lac, village, Saint-François-Xavier-de-Batiscan, Saint-Georges, Saint-Gérard-des-Laurentides, Saint-Jean-Baptiste-de-Nicolet, Saint-Jean-des-Piles, Saint-Joseph-de-la-Baie-du-Febvre, Saint-Joseph-de-Maskinongé, Saint-Justin, Saint-Léon-le-Grand, Saint-Louis-de-France, Saint-Luc, Saint-Mathieu, Saint-Maurice, Saint-Narcisse, Saint-Paulin, paroisse, Saint-Paulin, village, Saint-Prosper, Saint-Rémi, Saint-Roch-de-Mékinac, Saint-Sévère, Saint-Séverin, Saint-Stanislas, Saint-Sylvère, Saint-Thomas-de-Pierreville, Saint-Timothée, Saint-Tite, paroisse, Saint-Tite, Saint-Wenceslas, Saint-Wenceslas, village, Shawinigan, canton, Shawinigan-Sud, Trois-Rivières, canton, Trois-Rivières-Ouest, Weymontachingue, Yamachiche, Obedjiwan.

RÉGION 06 — MONTRÉAL

Subregion 01 (Granby)

Abercorn, Adamsville, Ange-Gardien, Austin, Bedford, canton, Bedford, Béthanie, Bolton-Est, Bolton-Ouest, Bonsecours, Brome, Bromont, Cowansville, Dunham, Eastman, East-Farnham, Farnham, Frelighsburg, paroisse, Frelighsburg, village, Granby, canton, Granby, Lac-Brome, Lawrenceville, Maricourt, Notre-Dame-de-Stanbridge, Philipsburg, Potton, Racine, Rainville, Roxton, Roxton-Falls, Sainte-Anne-de-Larochelle, Sainte-Cécile-de-Milton, Sainte-Pudentienne, paroisse, Sainte-Pudentienne, village, Sainte-Sabine, Saint-Alphonse, Saint-Ange-Gardien, Saint-Armand-Ouest, Saint-Benoît-du-Lac, Saint-Césaire, paroisse, Saint-Césaire, Saint-Étienne-de-Bolton, Saint-Ignace-de-Stanbridge, Saint-Joachim-de-Sheffield, Saint-Paul-d'Abbotsford, Saint-Pierre-de-Véronne, Pike-River, Saint-Valérien-de-Milton, Shefford, Stanbridge, Stanbridge-Station, Stukely-Sud, Stukely-Sud, village, Sutton, canton, Sutton, Valcourt, canton, Valcourt, Warden, Waterloo.

Subregion 02 (Saint-Jean)

Saint-Jean-sur-Richelieu, Clarenceville, Henryville, Henryville, village, Iberville, L'Acadie, Lacolle, Marieville, Mont-Saint-Grégoire, Napierville, Notre-Dame-du-Bon-Secours, Notre-Dame-du-Mont-Carmel, Noyan, Richelieu, Sainte-Angèle-de-Monnoir, Sainte-Anne-de-Sabrevois, Sainte-Brigide-d'Iberville, Sainte-Marie-de-Monnoir, Saint-Alexandre, paroisse, Saint-Alexandre, village, Saint-Athanase, Saint-Bernard-de-Lacolle, Saint-Blaise, Saint-Cyprien, Saint-Édouard, Saint-Georges-de-Clarenceville, Saint-Grégoire-le-Grand, Saint-Jacques-le-Mineur, Saint-Luc, Saint-

Mathias, Saint-Michel, Saint-Patrice-de-Sherrington, Saint-Paul-de-l'Île-aux-Noix, Saint-Rémi, Saint-Sébastien, Saint-Valentin, Venise-en-Québec.

Subregion 03 (Beauharnois)

Beauharnois, Châteauguay, Coteau-du-Lac, Coteau-Landing, Dorion, Dundee, Elgin, Franklin, Godmanchester, Grande-Île, Havelock, Hemmingford, canton, Hemmingford, village, Hinchinbrook, Howick, Hudson, Huntingdon, Île-Cadieux, Île-Perrot, La Station-du-Coteau, Léry, Les Cèdres, Malple-Grove, Melocheville, Mercier, Notre-Dame-de-l'Île-Perrot, Ormstown, Pincourt, Pointe-des-Cascades, Pointe-du-Moulin, Pointe-Fortune, Rigaud, Rivière-Beaudette, paroisse, Rivière-Beaudette, village, Sainte-Barbe, Sainte-Clothilde, Sainte-Justine-de-Newton, Sainte-Madeleine-de-Rigaud, Sainte-Marthe, paroisse, Sainte-Marthe, village, Sainte-Martine, Saint-Anicet, Saint-Chrysostome, Saint-Clet, Saint-Étienne-de-Beauharnois, Saint-Ignace-du-Coteau-du-Lac, Saint-Jean-Chrysostome, Saint-Joseph-de-Soulanges, Saint-Lazare, Saint-Louis-de-Gonzague, Saint-Malachie-d'Ormstown, Saint-Paul-de-Châteauguay, Saint-Polycarpe, paroisse, Saint-Polycarpe, village, Saint-Stanislas-de-Kostka, Saint-Télesphore, Saint-Timothée, paroisse, Saint-Timothée, village, Saint-Urbain-Premier, Saint-Zotique, Salaberry-de-Valleufield, Saint-Régis, Terrasse-Vaudreuil, Très-Saint-Rédempteur, Très-Saint-Sacrement, Vaudreuil, Vaudreuil-sur-le-Lac.

Subregion 04 (Saint-Hyacinthe)

Otterburn-Park, Sainte-Hélène-de-Bagot, Saint-Hyacinthe, Acton-Vale, Beloeil, La Présentation, McMasterville, Mont-Saint-Hilaire, Notre-Dame-de-Saint-Hyacinthe, Rougemont, Sainte-Christine, Sainte-Madeleine, Sainte-Marie-Madeleine, Sainte-Rosalie, paroisse, Sainte-Rosalie, village, Saint-André-d'Acton, Saint-Barnabé, Saint-Bernard, partie Sud, Saint-Charles, Saint-Charles-sur-Richelieu, Saint-Damase, paroisse, Saint-Damase, village, Saint-Denis, paroisse, Saint-Denis, village, Saint-Dominique, Saint-Éphrem-d'Upton, Saint-Hugues, paroisse, Saint-Hugues, village, Saint-Hyacinthe-le-Confesseur, Saint-Jean-Baptiste, Saint-Jude, Saint-Liboire, paroisse, Saint-Liboire, village, Saint-Mathieu-de-Beloeil, Saint-Michel-de-Rougemont, Saint-Nazaire-d'Acton, Saint-Pie, paroisse, Saint-Pie, village, Saint-Simon, Saint-Théodore-d'Acton, Saint-Thomas-d'Aquin, Upton.

Subregion 06 (Montréal métropolitain)

Anjou, Baie-d'Urfé, Beaconsfield, Boucherville, Brossard, Calixa-Lavallée, Candiac, Carignan, Caughnawaga, Chambly, Côte-Saint-Luc, Delson, Dollard-des-Ormeaux, Dorval, Greenfield-Park, Hampstead,

Île-Dorval, Kirkland, La Prairie, Lachine, LaSalle, ville de Laval, Lemoyne, Longueuil, Montréal, Montréal-Est, Montréal-Nord, Montréal-Ouest, Mont-Royal, Outremont, Pierrefonds, Pointe-Claire, Pointe-aux-Tremblés, Roxboro, Sainte-Anne-de-Bellevue, Sainte-Catherine, Sainte-Geneviève, Sainte-Julie, Saint-Amable, Saint-Basile-le-Grand, Saint-Bruno-de-Montarville, Saint-Constant, Saint-Hubert, Saint-Isidore, Saint-Jean-de-Dieu, Saint-Lambert, Saint-Laurent, Saint-Léonard, Saint-Marc-sur-Richelieu, Saint-Mathieu, Saint-Philippe, Saint-Pierre, Saint-Raphaël-de-l'Île-Bizard, Senneville, Varennes, Verchères, Verdun, Westmount.

Subregion 07 (Richelieu)

Contrecoeur, Massueville, Sainte-Anne-de-Sorel, Sainte-Victoire-de-Sorel, Saint-Aimé, Saint-Antoine-de-Padoue, Saint-Antoine-sur-Richelieu, Saint-David, Saint-Gérard-Majella, Saint-Joseph-de-Sorel, Saint-Louis, Saint-Marcel, Saint-Michel-d'Yamaska, Saint-Ours, paroisse, Saint-Ours, Saint-Pierre-de-Sorel, Saint-Robert, Saint-Roch-de-Richelieu, Sorel, Tracy, Yamaska, Yamaska-Est.

Subregion 08 (Joliette)

Berthierville, Charlemagne, Chertsey, Crabtree, Entrelacs, Joliette, L'Assomption, paroisse, L'Assomption, L'Épiphanie, paroisse, L'Épiphanie, La Plaine, La Visitation-de-la-Sainte-Vierge-de-l'Isle-Dupas, Lac-Paré, Lachenaie, Lanoraie-d'Autray, Laurentides, Lavaltrie, Le Gardeur, Mascouche, Notre-Dame-des-Prairies, Notre-Dame-de-Lourdes, Rawdon, canton, Rawdon, village, Repentigny, Sacré-Coeur-de-Jésus, Sainte-Béatrix, Sainte-Élisabeth, Sainte-Émilie-de-l'Énergie, Sainte-Geneviève-de-Berthier, Sainte-Julienne, Sainte-Marcelline-de-Kildare, Sainte-Marie-Salomée, Sainte-Mélanie, Saint-Alexis, paroisse, Saint-Alexis, village, Saint-Alphonse-de-Rodriguez, Saint-Ambroise-de-Kildare, Saint-Antoine-de-Lavaltrie, Saint-Barthélemi, Saint-Calixte, Saint-Charles-Borromée, Saint-Charles-de-Mandeville, Saint-Cléophas, Saint-Côme, Saint-Cuthbert, Saint-Damien, Saint-Didace, Saint-Esprit, Saint-Félix-de-Valois, paroisse, Saint-Félix-de-Valois, village, Saint-Gabriel, Saint-Gabriel-de-Brandon, Saint-Gérard-Magella, Saint-Ignace-de-Loyola, Saint-Jacques, paroisse, Saint-Jacques, village, Saint-Jean-de-Matha, Saint-Joseph-de-Lanoraie, Saint-Liguori, Saint-Lin, Saint-Michel-des-Saints, Saint-Norbert, Saint-Paul, Saint-Pierre, Saint-Roch-de-l'Achigan, Saint-Roch-Ouest, Saint-Sulpice, Saint-Thomas, Saint-Viateur, Saint-Zénon.

Subregion 09 (Terrebonne)

Amherst, Arundel, Barkmere, Bellefeuille, Blainville, Bois-des-Filion, Brébeuf, Brownsburg, Calumet,

Carillon, Chatham, Deux-Montagnes, Doncaster, Estérel, Gore, Grenville, canton, Grenville, village, Harrington, Huberdeau, Ivry-sur-le-Lac, La Conception, La Macaza, La Minerve, Labelle, Lac-Carré, Lac-Supérieure, Lac-Tremblant-Nord, Lachute, Lac-des-Plages, Lac-des-Seize-Îles, Lafontaine, Lantier, Lorraine, Mille-Isles, Mirabel, Montcalm, Mont-Gabriel, Mont-Rolland, Mont-Tremblant, Morin-Heights, New-Glasgow, Notre-Dame-de-la-Merci, Oka, paroisse, Oka, Oka-sur-le-Lac, Piedmont, Pointe-Calumet, Prévost, Rosemère, Sainte-Adèle, Sainte-Agathe, Sainte-Agathe-des-Monts, Sainte-Agathe-Sud, Sainte-Anne-des-Lacs, Sainte-Anne-des-Plaines, Sainte-Lucie-des-Laurentides, Sainte-Marguerite-du-Lac-Masson, Sainte-Marthe-sur-le-Lac, Sainte-Sophie, Sainte-Thérèse, Sainte-Thérèse-Ouest, Saint-Adolphe-d'Howard, Saint-André-d'Argenteuil, Saint-André-Est, Saint-Antoine, Saint-Colomban, Saint-Donat, Sainte-Eustache, Saint-Faustin, Saint-Hippolyte, Saint-Jérôme, Saint-Joseph-du-Lac, Saint-Jovite, paroisse, Saint-Jovite, village, Saint-Louis-de-Terrebonne, Saint-Placide, paroisse, Saint-Placide, village, Saint-Sauveur, Saint-Sauveur-des-Monts, Terrebonne, Val-des-Lacs, Val-David, Val-Morin, Wentworth, Wentworth-Nord.

1842-o



Notice(s)

Notice of adoption of a regulation

Highway Safety Code
(1981, c. 7)

The Minister of Justice gives notice, in accordance with the second paragraph of section 563 of the Highway Safety Code (1981, c. 7), of the adoption of the "Regulation pertaining to the amount of costs referred to in section 485 of the Highway Safety Code", the text of which appears hereunder.

MARC-ANDRÉ BÉDARD,
Minister of Justice.

O.C. 1197-82, 19 May 1982

Highway Safety Code
(1981, c. 7)

Amount of costs referred to in section 485 of the Highway Safety Code

CONCERNING the Regulation pertaining to the amount of costs referred to in section 485 of the Highway Safety Code.

WHEREAS under section 485 of the Highway Safety Code (1981, c. 7), the contravener who has not paid a fine within the time prescribed in the preliminary notice shall pay additionally the amount of costs fixed by regulation of the Government;

WHEREAS under paragraph 3 of section 511 of the Highway Safety Code, the Government may, by regulation, prescribe the amount of costs referred to in section 485 of the Code;

WHEREAS it is advisable to prescribe the amount of costs referred to in that section;

WHEREAS pursuant to section 563 of the aforesaid Act, a notice of the Draft Regulation was published on 14 April 1982 in the *Gazette officielle du Québec*.

WHEREAS under section 563 of the Act, a notice that the Regulation has been adopted must be published in the *Gazette officielle du Québec*;

IT IS ORDERED, therefore, upon the recommendation of the Minister of Justice:

THAT the Regulation pertaining to the amount of costs referred to in section 485 of the Highway Safety Code, attached to this Order in Council, be made;

THAT the Regulation and a notice of its adoption be published in the *Gazette officielle du Québec*.

LOUIS BERNARD,
Clerk of the Conseil exécutif.

Regulation pertaining to the amount of costs referred to in section 485 of the Highway Safety Code

Highway Safety Code
(1981, c. 7, s. 511, par. 3)

1. The amount of costs referred to in section 485 of the Highway Safety Code (1981, c. 7) is fixed at 12 \$.

2. This Regulation comes into force on 1 June 1982.

1840-o

Notice of adoption of a Regulation

Highway Safety Code
(1981, c. 7)

The Minister of Justice gives notice, in accordance with the second paragraph of section 563 of the Highway Safety Code (1981, c. 7), on the adoption of the "Regulation pertaining to the amount of costs referred to in the preliminary notice stipulated in the Highway Safety Code", the text of which appears hereunder.

MARC-ANDRÉ BÉDARD,
Minister of Justice.

O.C. 1196-82, 19 May 1982

Highway Safety Code
(1981, c. 7)

Amount of costs referred to in the preliminary notice stipulated in the Highway Safety Code

CONCERNING the Regulation pertaining to the amount of costs referred to in the preliminary notice stipulated in the Highway Safety Code.

WHEREAS under section 484 of the Highway Safety Code (1981, c. 7), the contravener shall, in the cases described in that section, pay, in addition to a fine, the amount of costs fixed by regulation of the Government;

WHEREAS under paragraph 3 of section 511 of the Highway Safety Code, the Government may, by regulation, prescribe the amount of costs referred to in section 484 of the Code;

WHEREAS it is advisable to prescribe the amount of costs referred to in that section;

WHEREAS pursuant to section 563 of the aforesaid Act, a notice of the Draft Regulation was published on 14 April 1982 in the *Gazette officielle du Québec*;

WHEREAS under section 563 of the Act, a notice that the Regulation has been adopted must be published in the *Gazette officielle du Québec*;

IT IS ORDERED, therefore, upon the recommendation of the Minister of Justice:

THAT the Regulation pertaining to the amount of costs referred to in the preliminary notice stipulated in the Highway Safety Code, attached to this order in Council, be made;

THAT the said Regulation and a notice of its adoption be published in the *Gazette officielle du Québec*.

LOUIS BERNARD,
Clerk of the Conseil exécutif.

Regulation pertaining to the amount of costs referred to in the preliminary notice stipulated in the Highway Safety Code

Highway Safety Code
(1981, c. 7, s. 511, par. 3)

1. The amount of costs referred to in the preliminary notice stipulated in section 484 of the Highway Safety Code (1981, c. 7) is fixed at 5 \$.

2. This Regulation comes into force on the day of its publication in the *Gazette officielle du Québec*.

1840-o

Notice of adoption of a Regulation

Highway Safety Code
(1981, c. 7)

The Minister of Justice gives notice, in accordance with the second paragraph of section 563 of the Highway Safety Code (1981, c. 7), of the adoption of the "Regulation respecting the amount of security required on the issue of a summary notice under the Highway Safety Code and the manner in which the contravener may furnish it", the text of which appears hereunder.

MARC-ANDRÉ BÉDARD,
Minister of Justice.

O.C. 1194-82, 19 May 1982

Highway Safety Code
(1981, c. 7)

Amount of security required on the issue of a summary notice under the Highway Safety Code and the manner in which the contravener may furnish it

CONCERNING the Regulation respecting the amount of security required on the issue of a summary notice under the Highway Safety Code and the manner in which the contravener may furnish it.

WHEREAS under section 494 of the Highway Safety Code (1981, c. 7), where a peace officer delivers a summary notice, he shall require security in the amount fixed by regulation of the Government;

WHEREAS under paragraph 1 of section 511 of the Highway Safety Code (1981, c. 7), the Government may, by regulation, fix the amount of security referred to in section 494 of the Code and the manner in which the contravener may furnish it;

WHEREAS it is advisable to fix the amount of security referred to in section 494 of the Code and the manner in which the contravener may furnish it;

WHEREAS pursuant to section 563 of the aforesaid Act, a notice of the Draft Regulation was published on 14 April 1982 in the *Gazette officielle du Québec*;

WHEREAS under section 563 of the aforesaid Act, a notice that the Regulation has been adopted must be published in the *Gazette officielle du Québec*;

IT IS ORDERED, therefore, upon the recommendation of the Minister of Justice:

THAT the Regulation respecting the amount of security required on the issue of a summary notice under the Highway Safety Code and the manner in which the contravener may furnish it, attached to this Order in Council, be made;

THAT the Regulation and a notice of its adoption be published in the *Gazette officielle du Québec*.

LOUIS BERNARD,
Clerk of the Conseil exécutif.

Regulation respecting the amount of security required on the issue of a summary notice under the Highway Safety Code and the manner in which the contravener may furnish it

Highway Safety Code
(1981, c. 7, s. 511, par. 1)

1. The amount of security payable on the issue of a summary notice under section 494 of the Highway Safety Code (1981, c. 7) is equal to the amount of the minimum fine prescribed for the offence plus twenty dollars.
2. The contravener from whom security is required under section 494 of the Highway Safety Code may furnish it by paying the peace officer, in dollars, the amount fixed under section 1 of this Regulation.
3. This Regulation comes into force on 1 June 1982.

1840-o

Notice of adoption of a Regulation

Highway Safety Code
(1981, c. 7)

The Minister of Justice gives notice, in accordance with the second paragraph of section 563 of the Highway Safety Code (1981, c. 7), of the adoption of the "Regulation respecting the form and tenor of an infraction ticket, a preliminary notice and a summary notice prescribed by the Highway Safety Code", the text of which appears hereunder.

MARC-ANDRÉ BÉDARD,
Minister of Justice.

O.C. 1195-82, 19 May 1982

Highway Safety Code
(1981, c. 7)

Form and tenor of an infraction ticket, a preliminary notice and a summary notice prescribed by the Highway Safety Code.

CONCERNING the Regulation respecting the form and tenor of an infraction ticket, a preliminary notice and a summary notice prescribed by the Highway Safety Code.

WHEREAS under paragraph 2 of section 511 of the Highway Safety Code (1981, c. 7), the Government may, by regulation, prescribe the form and tenor of an infraction ticket, a preliminary notice and a summary notice;

WHEREAS it is advisable to prescribe the form and tenor of an infraction ticket, a preliminary notice and a summary notice prescribed by the Highway Safety Code;

WHEREAS pursuant to section 563 of the aforesaid Act, a notice of the Draft Regulation was published on 14 April 1982 in the *Gazette officielle du Québec*;

WHEREAS under section 563 of the aforesaid Act, a notice that the Regulation has been adopted must be published in the *Gazette officielle du Québec*;

IT IS ORDERED, therefore, upon the recommendation of the Minister of Justice:

THAT the Regulation respecting the form and tenor of an infraction ticket, a preliminary notice and a summary notice prescribed by the Highway Safety Code, attached to this Order in Council, be made;

THAT the Regulation and a notice of its adoption be published in the *Gazette officielle du Québec*.

LOUIS BERNARD,
Clerk of the Conseil exécutif.

Regulation respecting the form and tenor of an infraction ticket, a preliminary notice and a summary notice prescribed by the Highway Safety Code

Highway Safety Code
(1981, c. 7, s. 511, par. 2)

1. An infraction ticket must be drawn up in accordance with one of the forms prescribed in Schedule A, B or C, according to the alleged infraction.
2. A preliminary notice must contain, in addition to the particulars set out in section 484 of the Highway Safety Code (1981, c. 7), the following particulars:
 - (1) the name and last known address of the contravener;
 - (2) the name of the prosecuting party;
 - (3) the date of the infraction and the place where it was committed;
 - (4) the date of the notice, the time limit for payment of the fine and costs, and the place where the payment may be made.
3. A summary notice must be drawn up in accordance with the form prescribed in Schedule D to this Regulation.
4. This Regulation comes into force on the day of its publication in the *Gazette officielle du Québec*.

ANNEXE A

BILLET - RAPPORT D'INFRACTION
Code de la sécurité routière et règlements

C O N T R E V E N A N T

A

CODE INDICATOR	ZONE	ABSCISSE	ORDONNEE	NO DOSSIER	C R P D	A	M	J	NO SEQUENTIEL	
ROUTE		LIEU DE L'INFRACTION					CODE MUNICIPAL			
COMTE			DISTRICT JUDICIAIRE		DATE DE L'INFRACTION		HEURE			
CONDUCTEUR ET PROPRIETAIRE <input type="checkbox"/>										
NOM			PRENOM				<input type="checkbox"/> NON RESIDENT			
ADRESSE NO		RUE			APP					

B

VILLE		COMTE		PROVINCE		CODE POSTAL			
PERMIS DE CONDUIRE		DATE DE NAISSANCE		RESERVE		RESERVE		PROVINCE	
JOUR		MOIS		ANNEE					
PROPRIETAIRE <input type="checkbox"/> AUTRE CONTREVENANT <input type="checkbox"/>									
NOM			PRENOM				<input type="checkbox"/> NON RESIDENT		
ADRESSE NO		RUE			APP				

C

VILLE		COMTE							
PROVINCE		CODE POSTAL		DATE DE NAISSANCE		RESERVE			
A		M		J					

D

MARQUE DU VEHICULE		ANNEE		IMMATRICULATION		ANNEE		PROVINCE	
INFRACTION									

E

REFE-RENCE	ARTICLE	SITUATION	RE-OLE-BRENT	TYPE ORIGINE	NUMERO	ANNEE	ARTICLE	SITUATION	
INFRACTION									

F

REFE-RENCE	ARTICLE	SITUATION	RE-OLE-BRENT	TYPE ORIGINE	NUMERO	ANNEE	ARTICLE	SITUATION	
INFRACTION									

G

VITESSE DE	DANS ZONE DE	CONSTATEE PAR	1 - RADAR		3 - AIR		<input type="checkbox"/>		
REFE-RENCE	ARTICLE	SITUATION	RE-OLE-BRENT	TYPE ORIGINE	NUMERO	ANNEE	ARTICLE	SITUATION	
km		km		2 - VEHICULE		4 - ENQUETE			

H

RESERVE E		RESERVE F		RESERVE G					
-----------	--	-----------	--	-----------	--	--	--	--	--

I

MASSE CONSTATEE	MASSE PERMISE	NBR ESS	MASSE DECLAREE	RESERVE	RESERVE	ANNEXE NO	1 - NORMAL		<input type="checkbox"/>				
kg	kg		kg				2 - DEGEL						
1	2	3	4	5	6	7	8	9	10	11	12	13	14

J

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

VOIR DESCRIPTION DES CODES AU VERSO

K **K** AMENDE PAYABLE SUR RECEPTION D'UNE RECLAMATION PAR LA POSTE

L **L** AMENDE PAYABLE DANS LES 10 JOURS (C.S.R.) OU DANS LE DELAI PRESCRIT CI-APRES (REGLEMENT MUNICIPAL).

AMENDE: 10\$ 25\$ 50\$ 100\$ 200\$ Autre _____ POINTS D'INAPTITUDE _____

Agent de la paix MATRICULE _____ UNITE _____

INFORMATIONS ADDITIONNELLES _____

M

EXPLICATIONS CONCERNANT LES MODALITES DE PAIEMENT DES AMENDES

N

AMENDE: 10\$ 25\$ 50\$ 100\$ 200\$ Autre _____ DATE DE L'INFRACTION

J'AI PERSONNELLEMENT CONSTATE LES FAITS INDICUES EN		J'AI PERSONNELLEMENT CONSTATE LES FAITS INDICUES EN	
SIGNATURE DE L'AGENT DE LA PAIX	MATRICULE	UNITE	SIGNATURE DE L'AGENT DE LA PAIX

ANNEXE B

AVIS DE 48 HEURES - RAPPORT D'INFRACTION
Code de la sécurité routière

CONTRE-VENANT

A	CODE MERCATOR	ZONE	ABSCISSE	ORDONNÉE	NO DOSSIER	CRPQ	A	M	J	NO SEQUENTIEL				
	ROUTE	LIEU DE L'INFRACTION						CODE MUNICIPAL						
	COMTE	DISTRICT JUDICIAIRE			DATE DE L'INFRACTION		A	M	J	HEURE				
	CONDUCTEUR ET PROPRIÉTAIRE <input type="checkbox"/>													
	NOM					PRENOM					<input type="checkbox"/> NON RESIDENT			
	ADRESSE NO		RUE		APP									
B	VILLE			COMTE			PROVINCE		CODE POSTAL					
	PERMIS DE CONDUIRE		DATE DE NAISSANCE		RESERVE		RESERVE		PROVINCE					
	JOUR		MOIS		ANNEE									
	PROPRIÉTAIRE <input type="checkbox"/>													
	NOM					PRENOM					<input type="checkbox"/> NON RESIDENT			
	ADRESSE NO		RUE		APP									
C	VILLE			COMTE			PROVINCE		CODE POSTAL					
	DATE DE NAISSANCE		RESERVE		RESERVE		PROVINCE							
	A		M		J									
D	MARQUE DU VÉHICULE			ANNEE		IMMATRICULATION		ANNEE		PROVINCE				
E	FEUX - EQUIPEMENT	11 - PHARES		20 - FEUX DE RECL		56 - VITRES								
		12 - FEUX ROUGES		21 - PHARES ANTI-BROUILLARD		57 - TOTALISATEUR								
		13 - FEUX DE FREINAGE		22 - REFLECTEURS		58 - INDICATEUR								
		14 - FEUX DE POSITION		50 - AVERTISSEUR		59 - PARE-CHOC								
		15 - FEUX DE DIRECTION		51 - FREINS		60 - GARDE-BOUE								
		16 - FEUX DE GABARIT		52 - ESSUIE-GLACE		61 - AUTRE								
		17 - FEUX D'IDENTIFICATION		53 - LAVE-GLACE		62 - AUTRE								
		18 - FEUX LATÉRAUX		54 - RÉTROVISEUR		63 - AUTRE								
		19 - FEUX DE PLAQUE		55 - PARE-BRISE		64 - AUTRE								
		F	DOCUMENTS	03211 - CERTIFICAT D'IMMATRICULATION				08711 - PERMIS DE CONDUIRE						
03212 - ATTESTATION D'ASSURANCE				08712 - PERMIS D'APPRENTI										
03213 - CERTIFICAT DE LOCATION				08713 - CERTIFICAT DE COMPÉTENCE										
03214 - PREUVE DE PRÊT				08714 - PERMIS RESTREINT										
G	ARTICLE	SITUATION			CODE E	ARTICLE	SITUATION			CODE E				
J	1 2 3 4 5 6 7 8 9 10 11 12 13 14													
	VOIR DESCRIPTION DES CODES AU VERSO													
M	INFORMATIONS ADDITIONNELLES													
N	J'AI PERSONNELLEMENT CONSTATÉ LES FAITS INDICQUÉS EN					J'AI PERSONNELLEMENT CONSTATÉ LES FAITS INDICQUÉS EN								
	SIGNATURE DE L'AGENT DE LA PAIX			MATRICULE	UNITE	SIGNATURE DE L'AGENT DE LA PAIX			MATRICULE	UNITE				
O	AVIS AU CONTREVENANT													
	VOUS AVEZ 48 HEURES POUR FOURNIR À UN AGENT DE LA PAIX LA PREUVE QUE VOUS ETIEZ TITULAIRE DES PIÈCES INDICQUÉES (✓) OU QUE VOUS AVEZ EFFECTUÉ OU FAIT EFFECTUER LES RÉPARATIONS OU LES CORRECTIONS INDICQUÉES (✓). LE DÉFAUT DE FOURNIR UNE TELLE PREUVE FERA DE CET AVIS UN BILLET D'INFRACTION QUI SERA SUIVI DE LA RÉCLAMATION DE L'AMENDE ET DES FRAIS PRESCRITS.													
P	VÉRIFICATION					ENDROIT								
	J'AI VÉRIFIÉ LES DOCUMENTS ET/OU L'ÉQUIPEMENT DU VÉHICULE DÉCRIT SUR CE RAPPORT ET J'ATTESTE QUE LE TOUT EST CONFORME AUX EXIGENCES DU CODE					SIGNATURE DE L'AGENT DE LA PAIX		MATRICULE	DATE DE VÉRIFICATION					
							A	M	J					

1 - TYPE DE CONTREVENANT

AP - APPRENTI-CONDUCTEUR
 CM - COMMERÇANT
 CO - CONDUCTEUR
 EC - ÉCOLE DE CONDUITE
 ES - ENSEIGNANT DE LA
 CONDUITE
 FA - FABRICANT
 LO - LOCATAIRE
 PA - PASSAGER
 PI - PIÉTON
 PR - PROPRIÉTAIRE
 RE - RECYCLEUR
 AU - AUTRE CONTREVENANT

2 - TYPE DE VÉHICULE

AB - AUTOBUS
 AE - AUTOBUS D'ÉCOLIERS
 BI - BICYCLE
 CM - CAMION
 CY - CYCLOMOTEUR
 EN - ENSEMBLE DE VÉHICULES
 ROUTIERS
 HN - VÉHICULES HORS NORMES
 MB - MINI-BUS
 MO - MOTOCYCLETTE
 VE - VÉLOMOTEUR
 NM - VÉHICULE NON-MOTORISÉ
 RM - REMORQUE
 SC - VÉHICULE D'ESCORTE
 SR - SEMI-REMORQUE
 TD - VÉHICULE TRANSPORTANT
 DES MATIÈRES
 DANGEREUSES
 VA - VÉHICULE AUTOMOBILE
 VC - VÉHICULE DE COMMERCE
 PRIVÉ
 VL - VÉHICULE DE COMMERCE
 PUBLIC
 VP - VÉHICULE DE PROMENADE
 VR - VÉHICULE ROUTIER
 VS - VÉHICULE DE SERVICE
 VT - VÉHICULE TAXI
 VU - VÉHICULE D'URGENCE
 AU - AUTRE VÉHICULE

3 - SEXE

F - FÉMININ
 M - MASCULIN

4 - LANGUE

F - FRANÇAIS
 A - ANGLAIS

5 - ACCIDENT

1 - PAS D'ACCIDENT
 2 - ACCIDENT

6 - CATÉGORIE DE ROUTE

11 - AUTOROUTE OU ROUTE À
 ACCÈS LIMITÉ
 12 - ROUTE À CHAUSSÉE
 SÉPARÉE
 13 - ROUTE À DEUX VOIES
 14 - ROUTE À VOIES MULTIPLES
 15 - VOIE D'ACCÈS
 16 - VOIE DE SORTIE
 17 - CARREFOUR DIRECTIONNEL
 18 - RUELLE
 99 - AUTRES

29 - CHAMP
 30 - COURS D'EAU
 31 - LAC
 32 - SENTIER
 33 - VOIE FERRÉE

7 - DIRECTION DU VÉHICULE

1 - NORD
 2 - NORD-EST
 3 - EST
 4 - SUD-EST
 5 - SUD
 6 - SUD-OUEST
 7 - OUEST
 8 - NORD-OUEST

8 - ÉCLAIREMENT

JOUR 1 - CLARTÉ
 2 - DEMI-OBSCURITÉ
 NUIT 3 - CHEMIN ÉCLAIRÉ
 4 - CHEMIN NON ÉCLAIRÉ

9 - ENVIRONNEMENT

1 - ÉCOLE
 2 - RÉSIDENTIEL
 3 - AFFAIRES / COMMERCIAL
 4 - INDUSTRIEL / MANUFACTURIER
 5 - RURAL
 6 - FORESTIER
 7 - RÉCRÉATIF / PARC / CAMPING

10 - TEMPS

1 - CLAIR
 2 - NUAGEUX / SOMBRE
 3 - PLUIE / BRUINE
 4 - NEIGE / GRÊLE
 5 - BROUILLARD
 6 - AVERSE
 7 - VENT FORT
 9 - AUTRE

11 - ÉTAT DE LA CHAUSSÉE

1 - EN BON ÉTAT
 2 - EN CONSTRUCTION
 3 - EN RÉPARATION
 4 - TROU, ORNIÈRE, CAHOT
 9 - AUTRE

12 - NATURE DE LA CHAUSSÉE

1 - ASPHALTE
 2 - BÉTON
 3 - GRAVIER
 4 - TERRE
 9 - AUTRE

13 - ÉTAT DE LA SURFACE

1 - SÈCHE
 2 - MOUILLÉE
 3 - ENNEIGÉE
 4 - GLACÉE
 5 - BOUEUSE
 6 - HUILEUSE
 9 - AUTRE

14 - PRÉSENCE SUR LA ROUTE

1 - AUCUNE
 2 - MÊME SENS
 3 - EN RENCONTRE
 4 - TRANSVERSALE
 5 - PIÉTON(S)
 6 - CYCLISTE(S)

ANNEXE C

BILLET - RAPPORT D'INFRACTION
(Stationnement)

Code de la sécurité routière et règlements

LIEU DE L'INFRACTION				FACE A				C.R.P.Q.			
DATE DE L'INFRACTION		JOUR		HEURE		AFFICHE		DIRECTION DU VÉHICULE		<input type="checkbox"/> ACCIDENT	
A	M	J									
INFRACTIONS										CODE MUNICIPAL	

RÉFÉ-RENCE	ARTICLE	SITUATION	RÉ-GLÉ-MENT	TYPE	ORIGINE	NUMÉRO	ANNÉE	ARTICLE	SITUATION		
	3 6 4										
	3 6 5										
	3 6 6										
	3 6 9										
TYPE DE VÉHICULE		MARQUE		ANNÉE		IMMATRICULATION		ANNÉE		PROVINCE	

AMENDE 10\$ 15\$ 20\$ 25\$ 30\$ 35\$ 40\$ AUTRE _____

LE PROPRIÉTAIRE INSCRIT AU CERTIFICAT D'IMMATRICULATION EST RESPONSABLE DE L'INFRACTION COMMISE AVEC LE VÉHICULE (C.S.R. ART 500) DÉCRIT CI-DESSUS.

SIGNATURE DE L'AGENT DE LA PAIX OU DU PRÉPOSE AU STATIONNEMENT _____ MATRICULE _____

	DATE DE L'INFRACTION		
	A	M	J

AMENDE 10\$ 15\$ 20\$ 25\$ 30\$ 35\$ 40\$ AUTRE _____

INSTRUCTIONS

EXPLICATIONS CONCERNANT
LES MODALITÉS DE
PAIEMENT DES AMENDES

2 - TYPE DE VÉHICULE

AB - AUTOBUS	SC - VÉHICULE D'ESCORTE
AE - AUTOBUS D'ÉCOLIERS	SR - SEMI-REMORQUE
BI - BICYCLE	TD - VÉHICULE TRANSPORTANT DES
CM - CAMION	MATIÈRES DANGEREUSES
CY - CYCLOMOTEUR	VA - VÉHICULE AUTOMOBILE
EN - ENSEMBLE DE VÉHICULES	VC - VÉHICULE DE COMMERCE PRIVÉ
ROUTIERS	VL - VÉHICULE DE COMMERCE PUBLIC
HN - VÉHICULES HORS NORMES	VP - VÉHICULE DE PROMENADE
MB - MINI-BUS	VR - VÉHICULE ROUTIER
MO - MOTOCYCLETTE	VS - VÉHICULE DE SERVICE
VE - VÉLOMOTEUR	VT - VÉHICULE TAXI
NM - VÉHICULE NON MOTORISÉ	VU - VÉHICULE D'URGENCE
RM - REMORQUE	AU - AUTRE VÉHICULE

ANNEXE D
AVIS SOMMAIRE

Canada
Province de Québec
District de

À du
(nom) (prénom) (adresse)

titulaire du permis de conduire ou d'apprenti-conducteur no

délivré par
(État où le permis a été délivré)

Alors que vous conduisiez (ou que vous assistiez un apprenti-conducteur dans la conduite d'un véhicule routier de
marque, modèle

....., portant le numéro d'identification

et immatriculé par
(État où le véhicule a été immatriculé)

sous le no vous avez

.....
(description de l'infraction)

le à h, à
(jour-mois-an) (endroit)

vous rendant passible d'une amende minimale de

de l'inscription de points d'inaptitude sur admission
ou déclaration de culpabilité.

Le montant du cautionnement fourni est de

En conséquence, ordre vous est donné de comparaître devant le tribunal le
(jour-mois-an)

à h, au Palais de justice de

..... pour répondre
(adresse) (salle)

au présent avis.

Délivré à ce jour de en

l'année mil neuf cent à h, dans le district judiciaire

de

Signature de l'agent de la paix

Erratum

Hydro-Québec Act
(R.S.Q., c. H-5)

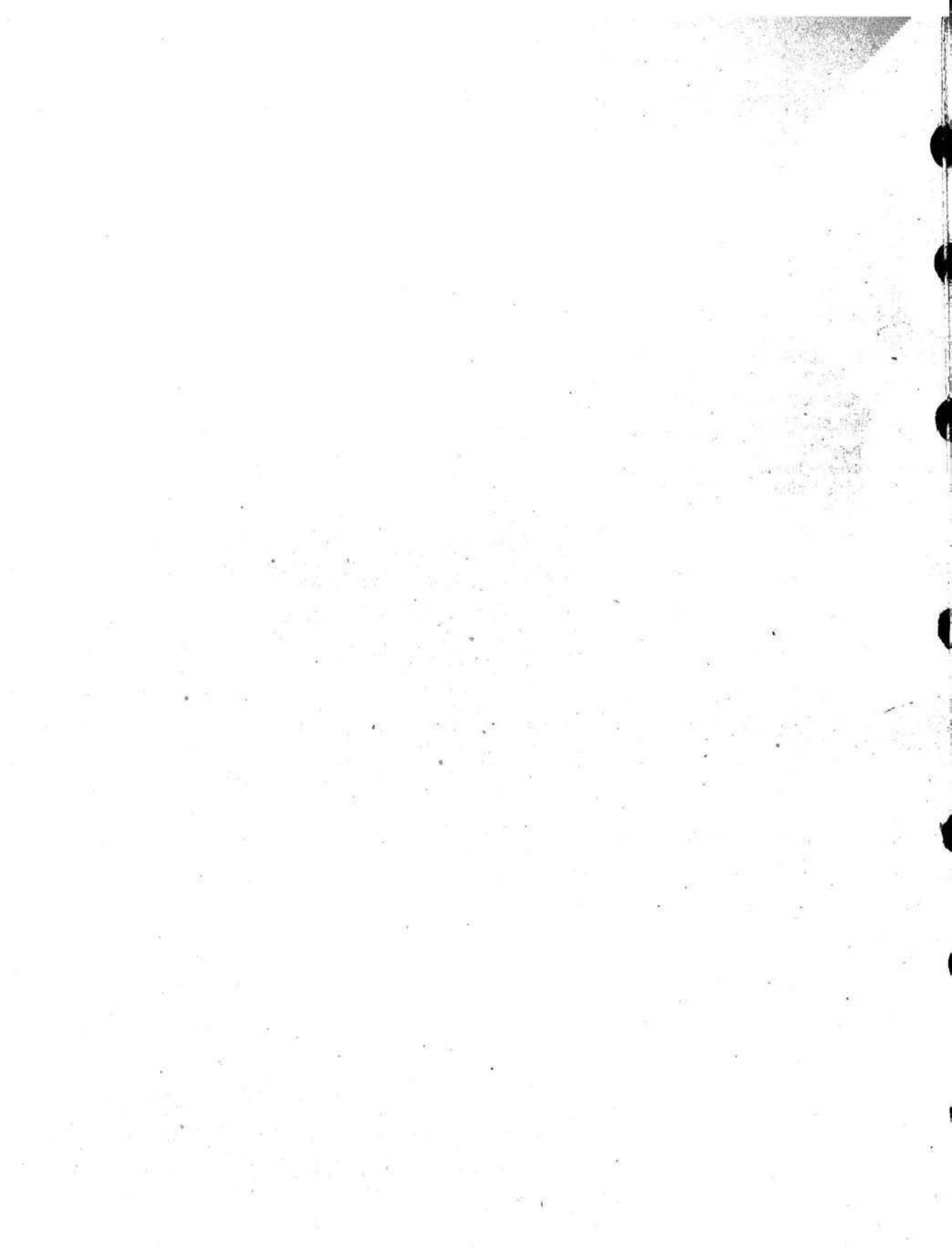
Hydro-Québec Retirement Plan

Gazette officielle du Québec, Part 2, Laws and Regulations, No. 5 dated 3 February 1982.

“By-law No. 278 regarding the Hydro-Québec retirement plan” (O.C. 15-82, 6 January 1982).

On page 187, in the first line of section 11.1, “Beginning January 1, 1980...” should read “Beginning January 1, 1981...”.

3851-o



Index Statutory Instruments

Abbreviations: **A:** Abrogated, **N:** New, **M:** Modified

Regulations — Statutes	Page	Comments
Agricultural Products, Marine Products and Food Act — Food (R.S.Q., c. P-29)	1572	M
Building service employees — Montréal (Act respecting collective agreement decrees, R.S.Q., c. D-2)	1595	Draft
Commercial establishments business hours, Act respecting... — Grande-Grève, Cap-aux-Os, Cap-des-Rosiers, Péninsule-de-Gaspé and Rose-Bridge — Tourist area (R.S.Q., c. H-2)	1593	N
Construction industry, Act respecting labour relations in the... — Construction Decree (L.R.Q., c. R-20)	1571	N
Deposit Insurance Act — Régie de l'assurance-dépôts du Québec — General regulations (R.S.Q., c. A-26)	1594	M
Food (Agricultural Products, Marine Products and Food Act, R.S.Q., c. P-29)	1572	M
Form and tenor of an infraction ticket, a preliminary notice and a summary notice (Highway Safety Code, 1981, c. 7)	1602	Notice
Grand-Grève, Cap-aux-Os, Cap-des-Rosiers, Péninsule-de-Gaspé and Rose-Bridge — Tourist area (Act respecting commercial establishments business hours, R.S.Q., c. H-2)	1593	N
Highway Safety Code — Amount of costs referred to in section 485 (1981, c. 7)	1599	Notice
Highway Safety Code — Amount of costs referred to in the preliminary notice (1981, c. 7)	1600	Notice
Highway Safety Code — Amount of security required on the issue of a summary notice (1981, c. 7)	1601	Notice
Highway Safety Code — Form and tenor of an infraction ticket, a preliminary notice and a summary notice (1981, c. 7)	1602	Notice
Hydro-Québec Retirement Plan (Hydro-Québec Act, R.S.Q., c. H-5)	1609	Erratum
Régie de l'assurance-dépôts du Québec — General Regulations (Deposit Insurance Act, R.S.Q., c. A-26)	1594	M

